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1926

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# THE GUILD COOK BOOK

1926

PUBLISHED BY
THE WOMAN'S GUILD
CHURCH OF THE ADVENT
BIRMINGHAM, ALABAMA

PRESS OF
BIRMINGHAM PUBLISHING COMPANY
BIRMINGHAM, ALABAMA

THIS BOOK IS LOVINGLY
DEDICATED TO

MRS. CHARLES CLINGMAN

BY

THE WOMAN'S GUILD
CHURCH OF THE ADVENT

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# TIME TABLE

## BOILING

| | | | |
|---|---|---|---|
| Mutton, per lb. | 15 min. | Cabbage | 20 min. |
| Corned Beef, per ib. | 35 min. | Beets | 50 min. |
| Ham, per lb. | 20 min. | Turnips | 30 to 40 min. |
| Turkey, per lb. | 15 min. | Spinach | 15 to 20 min. |
| Chicken, per lb. | 15 min. | Lima Beans | 40 min. |
| | | Asparagus | 20 min. |
| Codfish, per lb. | 6 min. | Peas | 20 min. |
| Halibut, per lb. | 15 min. | String Beans (slow boil) | 3 hrs. |
| Bass, per lb. | 10 min. | Rice | 20 min. |
| Salmon, per lb. | 10 to 15 min. | Macaroni | 20 min |
| Lobster, per lb. | 40 min. | Parsnips | 30 to 40 min. |
| | | Green Corn | 15 to 20 min. |
| Potatoes | 25 to 30 min. | Oyster Plant | 30 to 60 min. |
| Onions | 30 to 40 min. | Squash | 20 to 30 min. |
| Brussels Sprouts | 15 min. | Winter Vegetables | 1 to 2 hrs. |
| Cauliflower | 20 min. | | |

## BAKING

| | | | |
|---|---|---|---|
| Beef, rare, per lb. | 8 to 10 min. | Turkey, nine lbs. | 2 hrs. |
| Beef, well done, lb. | 12-15 min. | Turkey, large | 3 hrs. |
| Beef, round, lb. | 12 to 15 min. | Birds, hot oven | 20 min. |
| Mutton, leg, rare pr lb. | 10 min. | Ducks, hot oven | 45 min. |
| Mutton, leg, well done, | 15 min. | Ducks, wild, hot oven | 20 min. |
| Veal, well done, lb, | 18-20 min. | Quail | 30 to 40 min. |
| Pork, well done, per lb. | 20 min. | Large Fish | 50 to 60 min. |
| Venison, rare, per lb. | 10 min. | Small Fish | 30 min. |
| Chicken, per lb. | 15 min. | Bread | 1 hr. |
| Goose, per lb. | 20 min. | Biscuits | 20 min. |
| Filler, hot oven | 30 min. | Cake | 20 to 60 min. |
| | | Custards (slow oven) | 1 hr. |

## BROILING

| | | | |
|---|---|---|---|
| Steak, 1½ in. thick | 8 -10 min. | Trout | 20 to 25 min. |
| Mutton Chops | 10 min. | Squabs | 15 to 20 min. |
| Spring Chicken | 20 min. | Quail | 10 to 12 min. |
| Shad | 20 to 25 min. | Small Fish | 10 min. |

## FRYING

| | | | |
|---|---|---|---|
| Bacon | 3 to 5 min. | Fritters | 3 to 5 min. |
| Breaded Chops | 5 to 6 min. | Fish Balls | 1 min. |
| Smelts | 2 min. | Croquettes | 1 min. |
| Slices of Fish | 5 to 6 min. | | |

# WEIGHTS AND MEASURES

## Table

| | | | |
|---|---|---|---|
| 2 | cups butter (packed solidly) | = 1 | pound |
| 4 | cups flour (pastry) | = 1 | " |
| 2 | cups granulated sugar | = 1 | " |
| 2 | cups powdered sugar | = 1 | " |
| 2 | cups brown sugar | = 1 | " |
| 2 | cups oatmeal | = 1 | " |
| 4¾ | cups rolled oats | = 1 | " |
| 2 | cups granulated corn meal | = 1 | " |
| 4 1/3 | cups rye meal | = 1 | " |
| 1⅞ | cups rice | = 1 | " |
| 4½ | cups Graham flour | = 1 | " |
| 4 1/3 | cups coffee | = 1 | " |
| 2 | cups finely chopped meat | = 1 | " |
| 9 | large eggs | = 1 | " |
| 1 | square Baker's chocolate | = 1 | ounce |
| 1/3 | cup almonds blanched and chopped | = 1 | " |
| 3 | teaspoons (dry) | = 1 | tablespoon |
| 16 | tablespoons | = 1 | cup |
| 2 | tablespoons butter | = 1 | ounce |
| 4 | tablespoons flour | = 1 | " |
| 4 | teaspoons liquid | = 1 | tablespoon |
| 4 | tablespoons (liquid) | = 1 | wine glass |
| 2 | wine glasses | = 1 | gill |
| 2 | gills (½ pint) | = 1 | cup |
| 2 | cups | = 1 | pint |
| 4 | cups | = 1 | quart |
| 1 | cup (liquid) | = ½ | pint |

# SOUPS

### Tomato Bouillon

1 can tomatoes. Boil 20 minutes and strain. Flavor with 3 or 4 drops of onion juice and celery. Beat the white of 1 egg and add to soup. Let boil 5 minutes. Strain through a cloth and add a heaping teaspoon of gelatine that has been dissolved in ½ cup of cold water. Pepper and salt must be added to taste.

*Mrs. W. M. Walker.*

### Egg Balls for Soup

Rub the yolks of four hard boiled eggs with a little melted butter, to a paste. Add a little pepper and salt. Beat two raw eggs and add to above with flour enough to make them hold together. Make into balls, put in soup and let boil one minute.

*Mrs. W. W. Clayton.*

### Turkey Gumbo

Cut turkey fine, add 1 onion, tablespoon lard and 1 of butter in frying pan; brown 2 tablespoons of flour, then add onion. Fry 20 minutes; add liquor of turkey bones. Let boil 3 hours; add 1 pint oysters. Let boil 20 minutes. Add tablespoon of fillet. Season with salt and pepper and serve. *Mrs. Herbert Tutwiler.*

### Chestnut Cream Soup

If you have broth left from boiled chicken, turkey or veal, order a quart of chestnuts. Steam them, then boil them in the broth till tender. Press and pour all through a sieve add a little cream, season and set back on stove to reheat. If not thick enough add a little flour and butter mixed. *Mrs. H. A. Skeggs.*

### Lettuce Soup

Chop three small onions and put in granite kettle with one-half cup butter. Cook for five minutes, stirring lightly. Then put in four heads of lettuce shredded and two chopped stalks of celery. Stir these over the fire for twenty minutes, then put in one-half cup of well washed uncooked rice, a bunch of chopped parsley, one quart of boiling water, and let boil forty minutes. Then add 1 pint boiling milk, season with salt and pepper and let simmer on back of stove for half-hour. Then strain, rinse out kettle with hot water. Return the soup. Stir in one well-beaten egg and one cup of cream, and serve. *Mrs. Ned McDavid.*

### Mock Turtle Soup

Take a small shank bone and make a stock, then add 1 large can tomatoes. Brown the flour you use for thickening; add a piece of butter the size of an egg. Salt and pepper to taste. When all is

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well cooked together, strain this into your tureen with two sliced lemons and one tumbler of sherry wine, then pour in your soup. Very good. *Mrs. Robert Jemison.*

### SOUP JAM

One-half bushel tomatoes (ripe), one-half peck okra, 1 dozen ears of corn, 1 pint of cut-up onion, one-half cup of salt, a little green pepper (hot). Cook tomatoes first about thirty minutes, add onions, corn and then okra sliced. Cook to a jam. Seal while hot.
*Mrs. Robert Pearson.*

### MOCK BISQUE SOUP

1 can tomatoes, 3 pints milk, 1 tablespoonful flour, 1 tablespoonful butter, one-half teaspoonful baking soda, pepper and salt. Stew tomatoes until pulp is tender. Put milk on in double boiler, add flour mixed with a little cold milk and cook for 15 minutes. To the tomato add soda, stir well and run through a strainer; add butter, salt and pepper to milk, and then to the tomatoes. Serve at once *Mrs. Felix Drennen.*

### OYSTER GUMBO

Cut up a chicken, sprinkle with flour, and fry in the vessel in which the gumbo is made. When chicken is nearly done, chop an onion and fry with it. Pour on this 3 quarts of boiling water and let it boil slowly till the flesh leaves the bones; then add the liquor from the oysters. Salt and pepper to taste. Let this boil a short time, then add 100 oysters, and allow them to boil about five minutes. When taken from the fire and before pouring into tureen, sprinkle in two tablespoonfulls of file or sassafras powder.
*Mrs. W. J. Cameron.*

### CREAM OF TOMATO SOUP

Take a 3 pound can of tomatoes, put in a granite or aluminum kettle, add 1 quart boiling water and cook one-half hour. Strain through a collander, wash the kettle, put back on the stove, adding a level teaspoon of soda. After five minutes' cooking pour in a quart of hot boiled sweet milk, 2 heaping tablespoons of butter, and last salt and pepper to taste. *Mrs. H. E. S.*

### CHICKEN MILITARY SOUP

Use strong chicken broth. Take 1 ounce of butter, 1 tablespoonful of flour, mix together in stew pan. Pour the chicken broth boiling hot into this, and stir until thin. Then put in cream to right thickness—also some carots and dice of chicken. *Mrs. Albert Pike.*

### CREAM OF CELERY SOUP

2 bunches celery, 1 pint milk, 1 tablespoon butter, 1 tablespoon flour, 1 teaspoon salt; 1 slice onion. Boil celery, cut into small pieces,

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with the onions in one and one-half pints of water about 1 hour, press through colander, put on stove and thicken with butter and flour rubbed to a cream. Add the hot milk, then add 1 cup whipped cream. Serve at once. *Mrs. Henry F. Beaumont.*

### PEAPOD SOUP

Take two quarts of peapods and put on to boil in one quart water, boil down to one pint. Make a cream sauce with one tablespoon butter, one tablespoon flour, one pint milk. Add the peapod juice and serve. Left-over cooked peas, mashed through a colander, may be added if desired. *Mrs. G. H. Moore.*

### OLD VIRGINIA BRUNSWICK STEW

One and one-half gallons of water, to which add one chicken which has been cut up and a half pound of bacon. The bacon must be cut into small pieces before putting it in the water. As soon as the chicken is done enough for the meat to leave the bones take out the bones. Then add one-fourth of a gallon of Irish potatoes boiled and chopped, three-fourths of a pint of green corn cut off, one-half pint of butter beans, one pint of tomatoes skinned, a large spoon of butter and one-half loaf light bread, stirring often to keep from burning. Season with black and red pepper, salt and butter. If it gets too thick add hot water. This stew should be put on very early. Other fowls or squirrels can be used instead of chicken and the quantity doubled. *From an Old Virginia Gentleman.*

### CROUTONS

Croutons for serving with soup are made by cutting one or more slices of bread into dices and frying in hot grease until brown.

### OKRA GUMBO

One chicken, 1 onion, 6 large fresh tomatoes (or 1 No. 3 can), 2 quarts fresh okra, 1 green pepper, without seed, 2 large slices ham, 1 tablespoonful lard, cayenne pepper and salt to taste. Boil chicken and ham. Wash and stem okra. Run okra, pepper and onion through meat chopper. Put lard in kettle. When hot add chicken and ham. Cover closely and let simmer ten minutes. Put okra, tomatoes and pepper in a frying pan, with a little lard; cook until okra is done. Then add the chicken, put in three quarts boiling water. Let it cook an hour longer. Serve with boiled rice. A piece of round steak can be substituted for chicken. *Mrs. H. E. Shropshire.*

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# FISH AND OYSTERS

### TARTARE SAUCE

Make mayonnaise, then add 2 tablespoonsfuls capers, 2 sprays chopped parsley, 8 olives chopped, and ½ salt pickle chopped fine. Mix well and put on ice until served.

### BAKED SALMON

One-half can salmon, 1 cup rice well boiled, 1 egg beaten well, 1 cup milk, 2 teaspoons flour, butter size of walnut, salt and pepper to taste. Cream butter and flour together, then add milk and let thicken. Take off fire and add salmon chopped fine (remove all bones), rice and egg, and seasoning, also dash of paprika. Butter a baking dish and put it in, baking in moderate oven 20 minutes till a golden brown. This is just as good without rice, but would need more flour. *Mrs. Norvell Cullom.*

### EGG SAUCE (FOR FISH)

I cup white sauce, 2 chopped hard-boiled eggs, 1 table-spoon chopped parsley, 1 teaspoon lemon juice or vinegar. Add parsley after taking from fire. *Mrs. E. B. Evans.*

### CREAMED OYSTERS

Draw liquor from 1 pint of select oysters. Into a hot frying pan put a large spoon of butter. When this begins to brown add the oysters. Serve immediately on rounds of buttered toast; pour over a rich cream sauce to which add 2 tablespoons Sherry.

*Mrs. H. Y. Webb.*

### OYSTER COCKTAILS

For each dozen small oysters take 1 tablespoonful of horse-radish, a few drops of tobasco sauce, 1 tablespoonful of lemon juice, 1 teaspoonful of Worchestershire sauce, 2 tablespoonfuls of tomato catsup and 1 salt-spoonful of salt. Mix well and keep on ice until ready to serve. Drain the oysters free from all liquid and mix with the cocktail sauce just before serving. Use 8 oysters for each cocktail glass, unless the oysters are very small, when more may have to be used in order to fill the glass properly. Eight, however, is enough to serve *Mrs. Ned McDavid.*

### FRIED SCALLOPS

Drain the scallops, wipe dry, season with salt and pepper. Season some cracker or bread crumbs with salt and pepper. Roll the scallops first in crumbs, then dip them one by one in beaten egg, then roll in crumbs again. Have a deep skillet half full of boiling hot butter, or lard, drop in scallops, not too many at a time, and

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fry quickly until a nice even brown. Serve at once with tomato catsup or tartar sauce.

### OYSTERS AND CHICKEN

Prepare a white sauce. Add one cupful of finely chopped or diced cold roast or boiled chicken and twenty oysters which have been picked and drained. Cook until the gills ruffle, add two tablespoons of finely chopped celery and serve. "Table Talk."

*Mrs. A. R. Dearborn.*

### FISH SOUFFLE

Two cups left-over fish, 1 cup bread crumbs, 3 eggs beaten separately, 1 cup milk, 1 teaspoonful each chopped onion and parsley, salt and pepper to taste. Beat all together, adding the well-beaten whites of eggs last. Bake till it sets. Serve immediately.

*Mrs. Saffold Smith.*

### DEVILED CRABS

Rub yolks of 2 hard-boiled eggs until smooth, add 1½ tablespoonfuls fresh butter melted, 2 tablespoonfuls vinegar, salt, pepper, and cayenne pepper to taste; then stir in the yolks of 3 raw eggs, then the stiff beaten whites, and the chopped whites of the 2 hard-boiled eggs. Mix all with the meat of 1 can of crabs, or fresh crab meat that has been taken from the boiled shells. Put lightly in individual shells, pour over each a little melted butter, and brown nicely in oven.

### FRIED OYSTERS

Put plenty of butter in the frying pan and let it get very hot before you begin frying. Beat up well as many eggs as you think you will need; dip the oysters therein, one by one, then roll them in cracker meal or crumbs and let them remain for a few minutes, then drop them in hot butter. They will brown nicely before the oysters cook too much. *Mrs. W. W. Clayton.*

### CAPER SAUCE

2 tablespoons butter, 1 tablespoon flour, mix well; pour on boiling water till it thickens; add 1 hard-boiled egg chopped fine, and 2 tablespoons capers.

### SHRIMP OR CRAB A LA CREOLE

Boil live crabs in boiling salt water until red. Remove from fire and pick out the meat carefully from claws and body, and set aside. Brown in saucepan on stove 1 small onion in 1 tablespoonful fresh butter, stir in 1 tablespoonful flour, add 1 cupful hot water and 1 can tomatoes, season with salt, pepper, cayenne pepper, and 1 saltspoonful sugar, add 1 tablespoonful tomato catsup. Boil until thick, add crab meat and let cook a few minutes. Line a platter with

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slices of toast bread, cover entirely with the mixture, and serve at once. Allow 1 slice of bread for each person.

### DELICIOUS OYSTERS

Drain oysters in strainer; scramble with yolks only of fresh eggs; season with pepper and salt to taste. This also makes a splendid dressing for stuffed turkey or chicken. *Mrs. A. T. Sexton.*

### MAYONNAISE OF SALMON

One can of salmon. Pour the contents into a large bowl, and with pestle make it very smooth. Add a piece of butter the size of an egg, dessert spoonful of anchovy sauce, 1 teaspoonful Worchestershire sauce, pepper and salt and one-half a nutmeg. Put on the fire and stir until the ingredients are well mixed. Take from the fire, add the juice of a lemon and four tablespoonfuls of milk. Stir all. Put into shells and cover with grated bread crumbs, putting over this a little drawn butter. *Mrs. J. C. Maben.*

### PAN OF ROASTED OYSTERS

To begin with, the oysters should be medium-sized and fresh. Do not detach them from half-shell, but arrange them on a pan and decorate them with a pinch of minced parsley, a cube of tender celery, a little slice of green pepper, a red dot of tomato and a strip of bacon which you have laid away for five hours with a bruised point of garlic. Set the pan in the oven until the edges of the oysters curl and the bacon sizzles. There exists not the soul of man which can resist the blandishment of this combination.

*Mrs. Ned McDavid.*

### CHAFING-DISH OYSTERS

Oysters a la Creole.—Melt 2 tablespoons of butter in the chafing dish, add 1 tablespoon of chopped onion, turn the flame half down and cook slowly until the onion begins to color. Add 1 level tablespoon of flour and brown, then add one cupful of stewed tomatoes. Stir until thickened; add 1 pint of oysters which have been picked over and drained. When the edges begin to curl, put out the light. Add one drop of tobasco sauce, one-half a teaspoon of salt and 1 tablespoon of chopped parsley and serve on heated plates.

*Mrs. A. R. Dearborn.*

### CRAB MEAT MORNAY

Make a rich cream sauce of butter, flour and cream. After it is prepared, place it in the oven and allow it to get so hot that it will brown on top. Immediately remove this thin crust. While the sauce is very hot, add small pieces of fresh sweet butter, stirring rapidly. Add a liberal quantity of grated Swiss cheese. When it is

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well blended, which should take 15 minutes of steady stirring, strain through a fine sieve and season with red pepper and salt. Pour over large flakes of crab meat and allow it to brown under the grill. Serve immediately. *From Rectors, New York.*

### TOMATO SAUCE

Half can of tomatoes, 1 cup water, 2 cloves, 2 pepper corns, 2 allspice berries, one-half teaspoon mixed herbs, 2 sprigs parsley. Put all on to boil. Fry 1 tablespoonful chopped onions in 1 tablespoon of butter until light yellow, moisten 1 tablespoon flour and add slowly to this, add the tomato mixture. Let cook until quite thick and add one-half teaspoon of salt and a little pepper. Strain and serve on mutton chops or fish. *Mrs. J. R. Bridges.*

### EGG SAUCE FOR BAKED FISH

Melt 1 tablespoon of butter, stir in 2 tablespoons of flour; on to this pour 1 pint of hot water or half stock. Season to taste with salt and pepper. Boil 3 eggs hard, slice and add to this sauce. Pour this mixture around fish. Hot. *Mrs. W. J. Cameron.*

### ANCHOVY SAUCE

Make the butter sauce and stir into in four tablespoonfuls of essence of anchovy and one tablespoonful of lemon juice.

*Mrs. Frank Lyde.*

### SMOTHERED OYSTERS

One tablespoon butter, 1 salt spoon of salt, one-half salt spoon pepper. Put butter, salt and pepper in covered saucepan. When hot add 1 pint carefully prepared oysters; cover pan closely and shake to prevent sticking. Cook 3 minutes. Serve on toast.

*Mrs. Henry F. Beaumont.*

### OYSTER DRESSING

Take one and one-half cups of grated bread crumbs, add bits of butter, salt and pepper. Add two dozen oysters in their own liquor. Mix in 2 whole eggs. Mix well and stuff fowl.

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# MEATS

To make the most of juices in roasted fowl, turn the fowl on its breast instead of its back when roasting. By doing this, the juices run into the back, making it deliciously moist.

### CHICKEN A LA KING

One five-pound chicken, 2 green peppers, ½ pound mushrooms, 2 tablespoons of flour, ½ pint fresh cream, 1 tablespoon of chopped parsley; boil chicken until tender, cut meat into pieces, boil broth down to 1 quart—boil peppers and mushrooms 10 minutes in chicken broth with flflour, add fresh cream, chopped parsley; serve in chafing dish. *Mrs. Norvell W. Cullom.*

### CHICKEN, CUBAN STYLE

Cut up young chicken as for frying, saute in half cup of butter in which one tablespoon of chopped onion and green pepper have been added. When brown remove from skillet or pan, add two scant tablespoons of flour to butter, two cups of chicken stock (water will do) two large chopped tomatoes, or one small can of tomatoes, worcestershire sauce, and red pepper, and salt to taste, let cook together a few minutes then pour over the chicken which has been arranged in casserole with half cup of un-cooked rice. Cover closely and cook about three-quarters of an hour. A small can of mushrooms, or cup of fresh mushrooms is a nice addition to this receipe. *Mrs. Ross Smith.*

### MEXICAN HAM

2 cups white wine vinegar, 2 cups sugar, 2 cups seeded raisins, 2 lemons cut in thin slices, 4 dozen cloves. Simmer ham four hours, leave in juice until cold. Bake in slow oven about three-fourths of an hour, basting with sauce until sauce thickens. Bake in porcelain dish. Serve with sauce poured over ham. This can be used cold with sauce heated, which is delicious. *Mrs. Norvell Cullom.*

### DRESSING FOR LAMB ROAST

One-fourth pound butter, 25c bottle tomato ketchup, one-half 25c bottle Worcestershire sauce, 1 cup mint chopped fine, 25c bottle Durkee's dressing, boil slowly for a few minutes, if not thick, use one-half spoon corn starch. *Mrs. Gus A. Pope, Jr.*

### CHICKEN HASH

One cup minced chicken, 2 cups creamed potatoes, 1 tablespoonful of butter, creamed with potatoes, 4 hard-boiled eggs, mashed fine; a little chopped onion, salt and paprika to taste. Mix together with sweet milk. Put in baking dish and pour over it all the sweet milk it will take. Bake a light brown. *Mrs. Saffold Smith.*

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### HAM CAKE

A good way to dispose of remains of a ham and making an excellent breakfast or luncheon dish is: Take one and one-half pounds of ham, fat and lean together, grind it; boil a large slice of bread in one-half pint milk and beat it and the the ham together; add a beaten egg. Make into a mould and bake a rich brown.

*Mrs. T. O. Smith.*

### CHICKEN CUTLETS

Boil one medium-sized hen until well done. Season with salt. Separate from skin and bones and grind the meat in food chopper. Add cream sauce, one pint, and one teaspoonful Worcestershire sauce; set aside to cool. Form into cutlet shapes, dip in egg and crumbs and fry in hot fat. Serve with tartar or creole sauce, or sweetbread sauce.

### SWEET BREAD SAUCE

One pint cream dressing, one-half pound sweetbreads, cooked and minced; 1 cup chopped pecans, one-half cup sherry.

### KENTUCKY MEAT PIE

Line pyrex dish with creamed potatoes; then a layer of minced meat of any kind—veal, chicken, or beef (in white sauce), then cover with a thin layer of creamed potatoes and bake.

*"Mother Barnwell."*

### MEXICAN TONGUE

Sauce——One cup wine vinegar, 1 cup sugar, 1 cup seeded raisins, 1 lemon cut in slices, 2 dozen cloves. Simmer tongue 4 hours; skin and leave in juice until cold. Bake in sauce until sauce thickens. *Mrs. Norvell Cullom.*

### CHILI

One pound of round stake, one onion, two pods of garlic, one can of tomatoes, 2½ teaspoons chili powder, one can chili beans, red pepper to taste. Grind meat, onion and garlic in meat grinder; take double spoonful of lard and fry this meat until brown, then stir in a double spoonful of flour, the tomatoes, chili powder and beans and red pepper. Cook one or two hours and add teaspoon of hot water, if necessary. *Mrs. Eugene Munger.*

### TARTAR SAUCE

One cup mayonnaise dressing, one tablespoon chopped pickles, (olives may be used in place of pickles if desired), one tablespoon capers, one tablespoon chopped parsley, one-half teaspoon onion juice. Mix the pickles, parsley and onion juice carefully with the mayonnaise dressing just before using.

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### CREOLE STEAK

One and one-half pounds of rump steak (or shank stew), two cupfuls of tomatoes, one onion (or more), one green pepper, one cupful of macaroni. Put the steak in an iron frying pan with a tablespoonful of fat and fry until well brown on both sides. Then add the sliced onion, the canned tomatoes, salt and green pepper cut in strips, and the cupful of macaroni broken in two-inch pieces. If necessary add a cupful of hot water. Cover and simmer for one hour and a half. Serve very hot. *Mrs. J. E. Bomar.*

### DEVILED STEAK

Place the steak in the frying pan and while cooking baste frequently with a sauce made by mixing thoroughly, one large tablespoonful of butter, one large tablespoonful mustard, three large tablespoonfuls tomato catsup, one wineglass vinegar, one teaspoonful black pepper, half teaspoonful cayenne. *Mrs. R. T. Humphrey.*

### BEEF LOAF

Three pounds of round steak, 1 beaten egg, two-thirds cup of sweet milk, 1 tablespoon salt, one-half teaspoon black pepper. Mix and press into a narrow bread pan. Bake and serve hot or cold.
*Mrs. Joseph R. Estes.*

### BARBECUED BRAINS

Boil 2 sets of beef brains in salt water. Make sauce of 1 stick of butter and 1 tablespoon of flour creamed together, add 1 can of tomatoes, 1 teaspoon of Worcestershire sauce, juice of ½ lemon, add red pepper and salt to taste. Serve. Brains on toast with sauce poured over.

### CHICKEN COQUIELE

One chicken boiled—when cold cut in small pieces; 2 tablespoonfuls of butter, 1 tablespoonful of flour. Mix in a saucepan over the fire. Add a large glass of cream and 2 tablespoonfuls of chicken water or broth; stir awhile. Season with chopped parsley, eschalots, pepper and salt. Add some of the water of the mushrooms, then put in a box of mushrooms chopped. Add the chicken and a wine-glass of sherry. Let boil once and take from fire. Fill shells or baking dish. Sprinkle with bread crumbs and brown before serving. *Mrs. E. M. Tutwiler.*

### CHICKEN A LA CREAM

1 five pound hen cut into cubes, 4 sets brains par boiled, 1 can pimentoes, 1 small bunch celery, 1 can mushrooms. Salt, paprika, red pepper to taste. 1 pound breakfast bacon fried crisp. Use stock, add 1 cup half done rice and add all other ingredients and bacon

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broken into bits. If too stiff add a little cream to mixture. Serve in timbales or on toast. This will serve 25 people.

*Mrs. O. L. Stephenson.*

### DRESSED HAM

Take one pint of flour, one pint of meal, one large onion, one teaspoon celery seed, one teaspoon salt, one teaspoon black pepper, one level cup lard, one teaspoon soda, one cup buttermilk. Mix as for biscuit and bake, then crumble and add another onion and a lump of butter size of an egg. Boil ham thoroughly, then remove skin and back joint and pierce to center four times from each end, prying the holes open and filling with dressing. Baste ham over with dressing, beat one egg light and pour over that and bake brown.

*Mrs. Otey.*

### SWEET BREAD AND MUSHROOMS CUTLETS

3 sweetbreads dropped into cold water changing same until breads look white then drain; place in sauce pan with half teaspoon of salt and strip of green pepper. Cover with boiling water and let simmer 20 minutes. Then put in cold water until chilled. Cut fine ¼ pound mushrooms. Place in sauce pan with 3 tabs of butter. Stir in 3 heaping tablespoons of flour and add gradually 1½ cup milk. Cook until sauce is smooth and thick. Then add the finally cut sweet bread. Cook five minutes. Adding 1 tablespoon of chopped parsley, and salt and pepper to taste. Put on butter plates to chill, spreading about 1 inch thick. Let stand over night in the refrigerator, and when ready to serve mould in cutlet shape. Roll an egg in cracker crumbs and fry quickly in the fat. Put a sprig of parsley in small end of each cutlet when cooked.

*Mrs. H. B. Wheelock.*

### CHESTNUT STUFFING FOR TURKEY OR CHICKEN

Peel, skin and boil till tender enough chestnuts to make half a pound when chopped fine; add to them four ounces of butter, three of bread crumbs, a little grated lemon peel, mace, sage, salt and cayenne pepper; bind the mixture with the beaten yolks of four eggs.

*Mrs. Henry T. DeBardeleben.*

### FRICASSEE CHICKEN

Put chicken on to cook whole, in a small quantity of boiling water. More can be added if needed. Season with salt and black or cayenne pepper. When tender, thicken with flour and a cup of cream. Then add to the gravy one-half can of mushrooms, 1 cup small white pickled onions. First take out of vinegar, drain and wash off. Add a little parsley. Garnish with parsley, put all together and pour over chicken when ready to serve.

*Mrs. E. Erswell.*

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### CROQUELLES, OR CHICKEN TERRAPIN

One chicken, 1 tablespoon flour, 1 can French mushrooms, 3 eggs, 1 pint morning's milk, 2 tablespoons of butter, salt, pepper, nutmeg, onions, parsley, bread crumbs and sherry wine. Prepare chicken as for salad; cook mushrooms half done in their own juice (cut in halves), keep covered until done; then mix into chicken, put milk on stove; when it boils stir in flour and butter, that have already been creamed together. Stir all the time until it thickens, then remove from stove and drop in one at a time the yolks of three eggs. Do this quickly, stirring all the time; it should be the consistency of thick cream. Season highly with red pepper, salt, nutmeg, a little chopped onion, a good deal of parsley, and sherry wine to taste. Mix with chicken and mushrooms; put in baking dish and sprinkle with bread crumbs and bits of butter. This can be prepared when most convenient and set aside until fifteen or twenty minutes before using, when it should be put in the stove and well browned. Serve steaming hot. *Mrs. Bessie White Watson.*

### ITALIAN STEW

One 2lb. can of tomatoes, 1 can of mushrooms, 2 tablespoonfuls of olive oil, 1 cup chopped cold meat, 1 small onion (chopped fine), salt and pepper to taste. Garlic if desired. Stew tomatoes, mushrooms and meat together in the olive oil, and salt and pepper to taste. Serve in large flat dish—Nice for Sunday night.

*Mrs. Maben Hobson.*

### ROAST PIG

Take a month-old pig, cleanse carefully and dry and fill with stuffing made according to the receipt given below, although the usual forcemeat for pork is of bread or potato with sage. After filling, rub the pig with melted butter and sprinkle with flour, salt and pepper. Place in pan on its knees—and put a potato in its mouth. Roast, basting well and often, in a moderate oven till thoroughly done, about 2 and one-half hours.

Dressing: Mix together 2 cups of bread crumbs, 1 cup of boiled and blanched chestnuts, a tender, tart apple, a small cup of celery and a small onion, all chopped rather fine. Add 1 cup of seeded raisins, a round tablespoon of butter, melted, pepper and salt to taste, and enough milk or water to moisten. Mix lightly and fill. This is a German receipt for goose, but is exceedingly good to use with the roast pig. Serve on large platter, well garnished and take potato from mouth and insert red apple. *Mrs. Ned McDavid.*

### MUSHROOM SAUCE NO. 1.

Melt 1 tablespoonful fresh butter in a saucepan, stir in 2 tablespoonfuls flour; when light brown stir in the liquor from 1 can mush-

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rooms. Add 2 teaspoonfuls Worcestershire sauce and 2 of tomato catsup, and a pinch of salt. Put in the mushrooms cut in half, and boil 15 minutes.

### HAM

Ham that is to be broiled or fried should be soaked over night for a couple of hours in water to which molasses has been added—in the proportion of about a tablespoon of molasses to two parts water. It makes the ham, which is usually hard and dry, tender and delicious.

### MINT SAUCE

Three tablespoons freshly chopped mint, quarter pint good vinegar, two dessert-spoons sugar, one tablespoon of olive oil. Drop oil on the mint and sugar, then add vinegar; if too strong a little water may be added. *Mrs. Giles McQueen.*

### HAM OMELETTE

Into one and one-half tablespoons cornstarch, beat a little at a time, one-half pint milk. When well blended add three well-beaten eggs and beat again. Turn in one good half cup of shredded or grated ham and stir well. Fry in hot fat. Turn with cake turner and lay one-half over the other. Serve very hot.

*Mrs. Charles Roberts.*

### BAKED HAM

Cover ham with cold water, let stand 3 or 4 hours. Place in double broiler, partly filled with cold water. Cover and heat gently until simmering point is reached. Pour off this water and rinse off any scum adding to ham. Return to pan, add boiling water, simmer slowly; allow 15 minutes to pound. When well done remove rind and allow to cool in water in which it was cooked. Brush over with beaten yolk of egg, sprinkle with bread crumbs and brown sugar. Stick in cloves and brown in quick oven. *Mrs. W. W. Crawford.*

### RAISIN SAUCE (SERVED WITH BAKED HAM)

1/3 cup butter, ¾ cup sugar, ¾ cup orange juice, ½ cup seedless raisins, 1 egg. Cream butter and sugar, add beaten egg, orange juice and raisins. Cook over hot water, stirring constantly about five minutes. Serve hot. *Annie E. Brown.*

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# BREADS

### LUNCH BREAD

Two cups flour, 4 teaspoons baking powder, 2 tablespoons sugar, 1 tablespoon melted butter, one-half teaspoon salt, 1 or 2 eggs, 1 cup sweet milk. Bake in two large cake pans well greased. After you spread butter in the pans, put over the top 4 tablespoons sugar, 1 tablespoon butter, 1 tablespoon cinnamon. Mix up "crumbly" and put over the bread. The bread batter has to be very stiff.

*Mrs. Robert Jemison, Sr.*

### MUFFINS

Two tablespoons lard, 2 tablespoons sugar, 2 yellows (creamed with lard, never heat), 2 cups flour, 1 cup sweet milk, 2 teaspoons baking powder, 2 whites added last. For graham muffins, use half and half, graham and white flour. *Mrs. Gus A. Pope, Jr.*

### SCONES OR TEA BISCUIT

Mix and sift together two cups of sifted flour, four and one-half level teaspoons of baking powder, two teaspoons of granulated sugar, and one-half teaspoon of salt. Work in four tablespoons of butter and two well beaten eggs, and one cup of thin cream or rich milk. Toss on floured board, pat out dough, and roll to three-fourths inch thickness, cut in small squares with knife dipped in flour, brush over with white of egg, sprinkle with a little sugar, and bake in hot oven 15 minutes. Serve hot with tea, plain, or buttered with jelly or marmelade inside. *Mrs. Ross Smith.*

### BOSTON BROWN BREAD

One cup white flour, 1 cup corn meal, 1 cup sour milk, 1 cup molasses, 1 teaspoon soda, 1 teaspoon salt. Mix thoroughly and steam two and one-half hours and then bake one-half hour.

*Mrs. Wm. M. Walker.*

### BEATEN BISCUIT

One and one-fourth pounds of flour, one-fourth pound lard, 1 cup sweet milk and ice water, 1 teaspoon salt, pinch of soda. Make stiff dough and beat until it blisters. Roll out and bake in moderate oven. *Mrs. C. S. Simmons.*

### DECEPTIONS

Three eggs, beat until very light, then stir in a little sifted flour. Add salt, then pour mixture in bowl and mix like biscuit dough. Divide into pieces the size of a hickory nut and roll very thin. Fry in hot lard as you do oysters. Very nice to serve salad on.

*Mrs. Spier Whittaker.*

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### THREE HOUR ROLLS

One tablespoon of sugar, 1 tablespoon butter, 1 tablespoon lard, 1 cup of sweet milk scalded, 1 yeast cake, 1 teaspoon salt, 1 egg, 3 cups of flour, or more if necessary. Mix all together, when milk is cool and thoroughly kneed. Let rise until double its bulk, mold without using more flour. Let rolls rise one and half hours and bake.

### SANDWICH BISCUIT

Sift together 1 pint flour, one-third teaspoon salt, 1 teaspoon Royal baking powder. Rub in 1 heaping tablespoon butter. Mix to a soft dough with milk. Roll out three-eighth inches thick. Cut into rounds. On one-half of the rounds spread a little soft butter, add a thick layer of finely chopped and seasoned cold meat; cover with remaining rounds and press together. Brush tops with milk, place 1 inch apart on greased pans, and bake in hot oven.

*Mrs. Arthur Crowder.*

### SWEET BREAKFAST MUFFINS

Two tablespoons butter, 2 tablespoons sugar, 1 cup of sweet milk, 2 cups of flour, 1 egg, 2 teaspoons baking powder.

*Mrs. Alfred A. Walker.*

### MISS WILLIE ALLEN'S TEA MUFFINS

Two cups of flour, one-half cup of snowdrift lard, 1 cup of sweet milk, 1 egg, one-half teaspoon of salt, 2 teaspoons of Rumford's baking powder, 1 heaping tablespoon of sugar. Beat the egg (one hundred strokes with a wire whip), add sugar and beat again (50 strokes). Cream the "snowdrift" and add to egg and sugar. Beat again until smooth. Now sift in the flour in which are baking powder and salt, a small portion at a time, the milk being added when the batter becomes too stiff to stir easily. Have greased tins ready and fill nearly full. Bake in moderately quick oven for about 20 minutes.

### QUICK ROLLS MADE WITH PREPARED YEAST

Stir mixture, then take 2 cups of mixture, 2 tablespoons melted lard, 1 flat tablespoon sugar, 1 flat teaspoon salt last. Take mixture, sugar and lard and mix with enough flour to make a moderate stiff dough. Just before making dough into rolls add salt and work in well. This makes 24 rolls; put in pan and let rise an hour or hour and a half. Put into oven and bake. *Mrs. R. E. Cotten.*

### PINEAPPLE MUFFINS

Three cups flour, 3 teaspoonfuls baking powder, 2 eggs, beaten light; ¼ cup butter or Crisco, ½ teaspoonful salt, ½ cup sugar, 1

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cup milk, ¼ teaspoonful soda, added to pineapple only; ½ can shredded pineapple. Bake in hot, well-greased muffin rings.

### SHORT CAKE DOUGH

Mix and sift two cups flour, one teaspoonful baking powder and a pinch of salt; rub into it a heaping tablespoonful of butter and mix lightly with 4 tablespoonfuls Eagle Brand condensed milk diluted with three-fourths cup water. This will make a soft dough, which spread on a buttered pie pan. Bake twenty minutes in a quick oven. Split and fill with berries that have been sweetened to the taste. *Mrs. John LaPage.*

### CORNMEAL MUFFINS WITH YEAST

One cake Fleischman's yeast, 2 cups milk scalded and cooled, 2 tablespoonfuls light brown sugar, 4 tablespoonfuls lard or butter, melted; 2 eggs well beaten, two and one-half cups of cornmeal, 1 cup sifted white flour, 1 teaspoonful salt. Dissolve yeast and sugar in lukewarm milk. Add lard or butter, cornmeal, flour, eggs and salt. Beat well. Fill well greased muffin pans two-thirds full. Set to rise in warm place, free from draft, until light—about one hour. Bake in hot oven twenty minutes. This receipe make a dozen muffins. For over night use one-fourth cake of yeast and an extra half teaspoonful salt. Cover and keep in cool place. For corn bread, use same receipe. Bake twenty minutes in well-greased, shallow pan, instead of muffin tins. *Mrs. G. H. Moore.*

### DELICIOUS LIGHT ROLLS

I yeast cake, 1 pint sweet milk, 1½ teaspoons salt, 2½ tablespoons sugar, 2 eggs, 2½ tablespoons butter or lard. Let milk come to boiling point. Add salt and sugar while hot. Let cool. Dissolve yeast cake in one teacup luke warm water. Add milk then just enough flour to make a thin paste. Let rise then add beaten eggs and butter. Add enough flour to make a dough as for biscuit. Let rise again until twice the size. Make out into rolls, let rise 45 minutes to an hour in warm place not too near fire. This will serve 16 to 18 people. *Mrs. O. L. Stephenson.*

### PIE CRUST

Sift two cups flour with one teaspoon salt, cut in with knife one cup lard and one teaspoon butter, when mixed add one-half cup cold water, then roll out. *Mrs. Frank Lyde.*

### LIQUID YEAST RECEIPT

One cup mashed potatoes, 1 cup water they were boiled in, 1 cup sugar, 1 cake Fleischman's yeast dissolved in 1 cup water. Keep in warm place for three hours, then put on ice for future use. It will keep several days.

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### ROLLS MADE OF LIQUID YEAST

Two heaping cups of flour, 1 cup liquid yeast, 1 heaping tablespoon of lard, 1 teaspoon of salt, 1 egg. Mix into dough, roll thin, cut with biscuit cutter, spread with melted butter, fold over half, let rise one or one and one-half hours, then bake. *Mrs. A. W. Hale.*

### NUT BREAD

Four and one-half cups flour, 1 cup milk, 1 cup sugar, 1 cup nut meats, 1 egg, 1 tablespoon butter, 2 teaspoons baking powder. Cream butter and sugar, add egg, milk and flour, putting baking powder in the first cup of flour. Mix well, and then add the nuts. Grease a bread pan lightly, put in the dough and set in a warm place to rise 40 minutes and bake. *Mitylene McDavid, Jr.*

### BREAD STICKS

Cut stale bread in one-half inch slices, and then cut slices in one-half inch strips. Brown in oven. Serve with soup, passing the sticks on a separate plate.

### POPOVERS

Beat 3 eggs till light, add ½ teaspoonful of salt, and 2 cupfuls milk. Then add 2 cupfuls of sifted flour, stir until smooth, then strain. Have gem or muffin pans hot and greased. Fill quickly with mixture, bake in a quick oven, and serve immediately.

*Mrs. John S. Jemison.*

### CHEESE DREAMS

Grate 1 lb. of cheese, ¼ lb. of butter melted, then with milk, add to this salt and red pepper, 2 tablespoons of worcestershire sauce. (Cut bread ¼ inch thick, butter the bread) spread cheese on bread and toast in hot oven. Use at once. *Mrs. A. A. Adams.*

### MUSH BATTER CAKES

1 cup corn meal made into mush. When cold add one-half teaspoon of salt, 1 cup of buttermilk, 2 well-beaten eggs, 1 teaspoon of soda, one and one-third cups of flour, a small piece of butter.

*Mrs. H. Y. Webb.*

### SOUTHERN BATTER BREAD

One cup of sifted meal. Pour over two and one-half cups of boiling water and beat well. Add 1 teaspoon salt, one and one-half cups sweet milk, 3 eggs beaten well, then add 1 good teaspoonful of Royal Baking Powder. Put in the top of oven to brown. Then put in lower oven for 25 minutes, or until well settled.

*Mrs. C. M. Beckwith, Bishop's House, Montgomery.*

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### CORN MUFFINS

Two cups of corn meal (Red Mountain preferred) 2 eggs, 1 cup sweet milk, one-third cup of "snowdrift" lard, one-third teaspoonful of cream tartar, one-third teaspoonful of soda, one-half teaspoonful of salt. Sift meal into a bowl. Place in it the "snowdrift" and salt. Pour over this enough boiling water to thoroughly moisten it. Into the cup of milk drop the cream tartar and in a few minutes it will be clabbered. Pour this clabber into the bowl and mix thoroughly. Add the eggs thoroughly beaten; and last, the soda, dissolved in a teaspoonful of cold water. This is poured into cold muffin pans, well greased, and put at once into a hot oven. Bake about 20 minutes. *Mollie Nolan.*

### RISEN DROP MUFFINS

One and one-half cups Metropolitan flour, 3½ teaspoons Rumford baking powder, 3 tablespoons melted lard, ½ teaspoon salt. Sift together salt, baking powder and flour; work into the lard, then add gradually ¾ cup of milk or water. Drop by spoonfuls in buttered, hot muffin pans, and bake in hot oven. When done, take off the top and put in 1 teaspoon of rasberry and then a large tablespoon of whipped cream and serve. This quantity will make 1 dozen, and it is delicious. *Lila Lee Trigg, Virginia.*

### MRS. ANNIE GHERS THOMPSON'S BUTTERMILK BISCUITS

Two cups of flour, 2 rounded tablespoons lard, one-half teaspoon salt, one-fourth teaspoon soda, 1 full teaspoon baking powder; mix thoroughly, then add 1 cup or more of buttermilk; roll out, cut with biscuit cutter and bake.

### ROLLS

One Fleischmann yeast cake, 1 cup water, 1 cup sweet milk, 1 tablespoonful salt, 1 tablespoonful sugar, 1 large kitchen spoon lard and butter, 1 egg, 2 quarts flour. Put the water into a small boiler and let come to a boil, when cool dissolve the yeast cake and sugar in it. Put the milk in another boiler and let come to a boil. When cool put in the salt and well beaten egg. When the yeast cake is thoroughly dissolved mix the two liquids and work in two quarts of flour. Pour out on a board and work thoroughly and long until the dough has a fine satiny look. Put into a well greased five pound lard bucket (or vessel of this size) and set aside in a warm place to rise. When the dough reaches the top of the bucket pour out on board and roll out and cut with biscuit cutter. Butter, fold into pocket-books, butter again and put into roll pans to rise, which will require from one and one-half to two hours when they are ready to bake. If one is not ready to make out the rolls when the dough rises to top of bucket just push it well back and it will come up

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again and really makes a lighter roll. If loaves of bread are desired in place of rolls a little more flour will have to be worked in at the second working, otherwise the bread would be too porous. I allow four to five hours for these rolls in winter and less in summer.

*Mrs. Gus Colvin.*

### WAFFLES—No. 1

One and one-half cups of buttermilk, one-half teaspoon (even) of soda, 2 cups of flour, yolks of 2 eggs, salt. Last, 2 teaspoons of baking powder and the whites of the eggs well beaten.

*Mrs. E. B. Peddinghaus.*

### WAFFLES—No. 2

Two cups of flour, 2 teaspoons of baking powder, 1 teaspoon of salt, one-fourth teaspoon soda, 1 egg, 2 tablespoons of melted lard, one and one-half cups of buttermilk. *Mrs. E. B. Peddinghaus.*

### FIVE MINUTES PASTRY

Two cups flour, yolk of 1 egg, one-fourth teaspoon baking powder, one-half cup butter, one-half teaspoon salt. Ice cold water to mix. Sift together flour, salt and baking powder. Cream butter in a bowl as for a cake. Then stir in the flour, using a knife and not touching at all with the hands. Mix quickly with the egg and water. Roll out once on a floured board and it is ready for using. The egg may be ommitted if preferred. It is nice to make this several hours before wanted, and set on ice. *Mrs. R. H. Pearson.*

In making bread or rolls put a saucepan of boiling water into the oven. The steam will keep the crust smooth and tender.

### SALLY LUNN

Four eggs beaten separately, 1 pint of sweet milk, scalded and set off to get cool, 1 cup of butter and lard mixed, ¼ cup of sugar. Cream the butter and sugar, then add the beaten yolks, then add 1 cake of Fleischman's yeast dissolved in the milk and Metropolitan flour enough to make a stiff batter like muffins. Add the beaten whites last. Let rise, beat down and put in a cake mold and let rise again. Bake in a slow oven about ¾ hour.

*Mrs. K. W. Constantine.*

### MADISONS

Two eggs to 1 quart of flour, a teaspoonful of sugar, 1 tablespoonful of butter. Make up the night before for breakfast, with tablespoonful of yeast, and use milk instead of water to make the dough the consistency of bread. Roll out in the morning, cut in round shapes and bake as you do biscuit. This receipe was given by "Dolly Madison" to Mrs. Walter Tomlin, mother of Mrs. Corbin Braxton of "Chericoke," Va. *Mrs. W. E. Evans.*

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### LUNCH ROLLS WITH EGG

One cake Fleischman's yeast, one and one-quarter cups milk, scalded and cooled, 1 tablespoonful sugar, 2 tablespoonfuls lard or butter, melted, 4 cups sifted flour, 1 egg, 1 teaspoonful salt. Dissolve yeast and sugar in lukewarm milk. Add lard or butter and two cups of flour. Beat thoroughly, then add egg well-beaten, balance of flour gradually, and salt. When all of the flour is added, or enough to make a dough that can be handled, turn on board and knead lightly and thoroughly, using as little flour in the kneading as possible. Place in well greased bowl. Cover and set aside in a warm place, free from draft, to rise about two hours. When light, form into small biscuits (the size of a walnut). Place one inch apart, in well-greased, shallow pans. Let rise until double in bulk—about half an hour. *Mrs. E. B. Evans.*

### EMERGENCY BISCUIT

Two cups flour, one-half teaspoon salt, 1 teaspoon Royal baking powder; mix and sift; rub in 1 tablespoon butter. Mix to a thick batter with milk, drop by small spoonfuls on greased pans, and bake in quick ovens. *Florence Tarrant, Jr.*

### WHOLE WHEAT LUNCHEON BISCUITS

Four rounded cups whole wheat flour, three-fourths cup white flour, one and three-fourth level teaspoonfuls soda, 2 level teaspoonfuls salt, 2 rounded tablespoonfuls lard. Reserve one-half cup of graham flour for handling the dough, and work lard into the remainder of the flour. Use buttermilk in preparing the mixture which should be made rather soft. It is well to grease pans slightly as the biscuits are inclined to stick. Roll out rather thin and bake in a moderate oven for eighteen or twenty minutes.

*Mrs. Paul E. Greene.*

### BROWN BREAD

Two cups graham flour, 1 cup white flour, 2 teaspoons baking powder, one-half cup New Orleans molasses, into which has been stirred one-half teaspoon of soda, 1 teaspoon salt, one and one-half cups sweet milk. Mix well, put into pan (well greased) and bake in slow oven. *Ella Hubbert.*

### CHEESE STICKS

These are made of left-over pie-crust. Roll it out in a square piece, then cut into long, thin strips, sprinkle with grate cheese and bake.

### CREAM CORN MEAL PUFFS

Mix well together one and one-half cupfuls of corn meal, one and one-half cupfuls of flour, 2 tablespoonfuls of sugar and 1 teaspoonful of salt. Beat the yolks of 2 eggs, add 1 and one-half cupfuls of cream and one-half cupful of milk and stir into the dry mix-

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ture. Beat well, stir in the stiffly beaten whites of the eggs and 2 teaspoonfuls of baking powder and bake well in greased gem pans in hot oven. *Mrs. Knox Fleming.*

### OWENDAW

Two cups boiled grits, 1 heaping tablespoon butter or lard, 4 eggs, 1 pint sweet milk, one-half pint corn meal, salt. Mix in butter while grits are hot. Beat the eggs light and stir in the grits. Next add the milk, gradually stirred in and lastly the corn meal. The batter should be the consistency of boiled custard, and if too thick add more milk. Bake brown with a good heat at the bottom and not too much at top, so as to allow it to rise. Send to table hot in baking pan. A Welsh dish. *Mrs. Ned McDavid.*

### ZEPHYR WAFFLES

One cup flour, 1 cup milk, 1 teaspoon melted butter, 1 teaspoon salt. Put 1 teaspoon of the batter on hot wafer irons.

*Mrs. R. H. Pearson.*

### "BOO BREAD" OR SPOON CORN BREAD

One cup white meal, 1 cup boiling water, 1 cup sweet milk, 2 eggs, well beaten; 3 level tablespoons Crisco, 2 level teaspoons baking powder, 1 level teaspoon salt, 1 tablespoon sugar. Scald meal with boiling water slowly to prevent lumping. Add sweet milk, Crisco, eggs, sugar and salt. Last, baking powder. Stir briskly and bake half an hour in moderate oven, in Pyrex dish and serve in the same. *"Mother Barnwell."*

### CHEESE STRAWS

I pint flour, 2 cups grated cheese, ½ cup butter. Salt and cayenne pepper to taste. If needed add little milk or water. Roll out thin and cook it in hot oven. *Clara Peck Holmes.*

### CORN STICKS

Two cups of meal, 2 eggs, one-half teaspoonful salt, 1 teaspoonful baking powder, one-fourth teaspoonful soda, one and one-half cups buttermilk. *Mrs. A. M. Hobson.*

### NUT BREAD

1 cup sweet milk, 1 cup of sugar, 1 cup nuts (ground), 2 eggs, 3 cups of flour with 2 teaspoons of baking powder. Let mixture rise ½ hour in pan. Bake slowly 1 hour and 10 minutes.

*Mrs. A. A. Adams.*

### FRENCH TEA WAFERS

Beat one egg to a foam and add half a cupful of milk and a tablespoonful of melted butter. Stir in half a cupful of flour, beat well, and add more flour to make stiff enough to roll very thin. Cut into rounds, rings, or diamonds, and leave on a floured board to dry for several hours. Then fry in hot fat and dust with cinnamon and sugar. This receipe will make about thirty-five delicious little wafers. *Mrs. Fred Levert.*

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# OMELETS, ENTREES, VEGETABLES

### QUICK SPAGHETTI—NEAPOLITAN STYLE

Fry a large tablespoon of chopped onion in two tablespoons of butter, when done add one can of strained tomato sauce, one teaspoon of worcestershire sauce, a bit of garlic, red pepper and salt to taste, let cook together on back of stove while spaghetti boils rapidly over hot fire. (Always put spaghetti on in boiling water) let spaghetti cook only twenty minutes, take off in colander, put on hot dish, serve sauce above in separate bowl and also a bowl of grated Roman cheese. *Mrs. Ross Smith.*

### STUFFED CABBAGE

Select a firm white head cabbage. Splice in four parts, tying a string around the whole cabbage to keep from falling to pieces. Boil in salt water until perfectly tender; change the water three times. Drain and serve with a rich cream dressing. Fill the center with toasted bread crumbs, then pour over this a rich cream sauce and sprinkle with grated cheese. If carefully prepared the dish can scarcely be detected from cauliflower. *Mrs. H. Y. Webb.*

### HAM TOAST

Chop cold boiled ham very fine; toast slices of bread and butter them. After laying the ham on the toast, place in the oven for a few minutes. Beat up six eggs with milk; salt and pepper. Pour the eggs into a sauce pan with a lump of butter and stir till thick, but do not boil. Place ham and toast on a platter. Pour the eggs over and serve. *Ellen H. Douglass.*

### CORN MEAL MUSH

Two quarts boiling water. Add to it enough meal to make a thick gruel, stirring rapidly all the while. Stir it till all lumps are smoothed out. Set it on back of range and let it cook 2 hours. Serve with butter and sugar or cream and sugar.

### HAM CROQUETTES

Grate one teacupful of stale ham, add to this two potatoes that have been boiled and mashed through a potato masher, season with salt, pepper and a tablespoonful of melted butter, add one well-beaten egg, shape in balls and fry in boiling lard.

*Mrs. Charles Roberts.*

### WHOLE WHEAT GRIDDLE CAKES

1¾ cups whole wheat flour sifted, 1¼ teaspoons of soda, 1 rounded teaspoon baking powder, 1 large kitchen spoon of molasses,

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two eggs, ½ large kitchen spoon of melted fat. Sift together flour, salt, soda and baking powder. Add molasses, enough sour milk to make a soft batter and eggs well beaten. Fry in hot slightly greased griddle. *Mrs. Paul Greene.*

### ROYAL POTATOES

Cream and season potatoes, and roll in round balls, size of an egg yolk. Set away to cool a little. Do not have too soft. Dip in egg, roll in cracker meal and fry. Serve on a napkin with fish.
*Mrs. Rufus N. Rhodes.*

### SPANISH EGGS

One cupful of stewed tomatoes, 1 teaspoonful of finely scraped onions, 1 tablespoonful of butter, 1 saltspoonful of cayenne pepper, 1 tablespoonful of table sauce, 3 eggs. Put the butter and onion in a frying pan and cook until light brown; add the tomatoes, salt and cayenne. When the tomatoes begin to boil, break in the eggs. As soon as the whites set, stir as you would scrambled eggs, add the table sauce, let thicken and serve. *Mrs. Arthur Crowder.*

### SPAGHETTI AND CREAMED MUSHROOMS

Put contents of one box of spaghetti in boiling salted water and cook until tender, drain off water and pour over spaghetti a sauce made as follows: put in double boiler one-half pound of English cheese, or any highly seasoned cheese, one cup of tomato catsup, two tablespoons of Worcestershire sauce, one tablespoon of butter, cayenne pepper to taste. Cook until cheese is melted. Put creamed mushrooms in center of large platter and place spaghetti around mushrooms. Serve hot. *Mrs. John McNeel.*

### CHEESE SOUFFLE

Yolks of four eggs, beaten very light, half cup of grated American cheese, salt and red pepper to taste, beat together, add cup and half of milk and stiffly beaten whites of eggs folded in gently, pour in baking dish and bake about fifteen or twenty minutes.
*Mrs. Ross Smith.*

### BOILED CHEESE

Put 1 tablespoon milk in saucepan with butter size of nutmeg, add one-fourth pound of finely grated cheese. Stir until it boils. Add 1 egg well beaten. Stir all together, turn into baking dish to brown and serve. *Mrs. W. R. Smith.*

### BROILED SARDINES ON TOAST

Peel and slice firm tomatoes. On each slice lay a sardine, and broil under moderate fire about five minutes. Place on squares of crisp buttered toast and serve garnished with slices of lemon and parsley. *Mrs. Fred B. Shireman.*

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### PLAIN FRITTER BATTER

One cup flour, one-half teaspoon Royal baking powder, one-fourth teaspoon salt, 2 eggs, 1 cup milk. Sift dry ingredients together; add beaten eggs and milk; beat till smooth.

### PINEAPPLE FRITTERS

Sprinkle half-inch slices of fresh pineapple with sugar and sherry; let stand 1 hour. Dip each into plain fritter batter, drop into deep kettle of smoking hot fat, fry brown. Drain on paper and sprinkle with powdered sugar. *Mrs. John LaPage.*

### EGG PLANT

Peel, slice and boil in salt water till done. Drain, mash, add pepper and mix with a batter made of one-half pint milk, one or two eggs beaten thoroughly, heaping teaspoon of baking powder, a teaspoon of butter, a pinch of salt, and enough flour for a thin batter. Fry like batter cakes. OR: Peel egg plant, slice, soak for one hour in strongly salted water. Dip in egg, roll in cracker crumbs and fry brown in mixed butter and lard. *Mrs. W. J. Penhallegon.*

### FRENCH TOAST

Dip slices of stale bread in milk, just to moisten and remove immediately. Beat some eggs very light, dip moistened bread in egg, then fry in a pot filled with boiling fat. Brown on one side, then the other, take up with a skimmer, to allow the grease to drain off, place on hot platter and sprinkle with sugar and cinnamon. Serve hot.

### LUNCHEON TOAST

Brown slices of toast in hot butter. Take 2 tablespoonfuls chopped ham, 2 of grated cheese, 2 eggs beaten with 4 tablespoonfuls thick sweet cream, add salt and pepper to taste, stir over fire until creamy and spread on toast. Serve on very hot dish. If there are many slices of toast take double quantity of ingredients.

### EGGS IN THE NEST

An egg and a slice of toast for each person. Break the whites in a dish, but leave each yolk unbroken in its shell. Add one-half teaspoon of salt and whip stiff the whites. Place a tablespoonful on each slice of toast and arrange round like a bird nest and hollowed in the center. Put in the hollow a bit of butter and the yolk of an egg. Place in the oven and cook for about three or four minutes. Minced ham may be spread on the toast before the eggs, if liked.

*Mrs. W. W. Clayton.*

### CHICKEN CROQUETTES

Boil 1 large chicken until tender in salt water. Run through meat chopper when cold, grinding with it one large onion. Then

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season with salt, pepper, celery salt (a sprinkling of nutmeg if desired), and the juice of a lemon. In a separate saucepan pour a teacupful of sweet milk in which has been dissolved two or three crackers. Cook until it becomes the consistency of thick cream. When cold pour this over the chicken, mix well and set aside until it can be easily handled. Mold into croquettes, roll in cracker dust, then in beaten egg, again in cracker dust, and set on ice two hours before frying in smoking hot lard, deep enough to float them.

*Mrs. J. Rivers Carter.*

### APPLE OMELETTE

One pound apples, powdered sugar, cinnamon, lemon juice to taste, three eggs. Pare, core and cut the apples in slices, boil them with enough water to keep them from burning; beat them soft with a fork, sweeten and flavor them and when they are cold add the beaten yolks of the eggs; whisk the whites of the eggs to a stiff froth and stir them into the apples lightly. Butter an omelet pan thickly, make it very hot, pour in the mixture, put over the fire for three minutes, then put the pan in the hot oven for five or eight minutes until the omelet feels firm and spongy and is of a pale brown color. Serve at once. *Mrs. Frank W. Smith.*

### CHEESE FONDU

Put in a bowl ½ cupful grated dry bread crumbs mixed with 1 tablespoonful of fresh butter. Heat 1 cupful sweet milk, and scald bread crumbs. Add one by one, the yolks of 3 eggs. Then ¼ lb. grated cheese, then stiffly-beaten whites of 3 eggs. Add a pinch of salt, white pepper, and a tiny bit of cayenne. Pour in a baking dish, sprinkle top with bread crumbs, bake in a hot oven 20 minutes, and serve immediately. This makes a dish for 6 persons. For more, the quantity must be doubled. Can also be prepared on a chafing dish instead of baked in oven.

### NUT CHEESE

One cup stewed tomatoes, 1 cup peanut butter, one-half cup cornstarch, salt. Stir peanut butter and corn starch into the tomatoes until thoroughly mixed, and add salt to taste. Pour into an oiled earthern dish and serve either hot or cold, cutting in slices as for meat loaf. *Mrs. Frank Lyde.*

### DELICIOUS OMELET (FOR TWO)

Three eggs, 3 tablespoonfuls sweet milk or cream, a pinch of salt, small lump of butter. Melt butter in frying pan and have pan very hot to pour omelet in. Separate eggs, beat yolks very light, add milk and salt, then beat whites very stiff, stir into yolks, mix but do not beat any more, pour into hot greased pan while the pan

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is on top of stove, let stand for 2 or 3 seconds, then put in bottom of oven to bake until brown, roll out into dish and serve.

*Mrs. Florence H. Tarrant.*

### ITALIAN SPAGHETTI

Three tablespoons olive oil, 1 small can tomatoes, 1 onion, one-half green pepper, one-half clove garlic, 1 tablespoon sugar, 1 tablespoon Worcester sauce, 1 Italian red pepper, one-half cup grated Parmesean cheese. Cook spaghetti until tender, drain, dash with cold water and drain again. Minced all vegetables and cook in oil until tender but not browned. Add tomato, sugar, salt and Worcestershire sauce. Simmer 10 or 15 minutes. Pour in spaghetti, and one-half cup grated Parmesean cheese and serve at once. If Parmesean cheese is not obtainable, American cheese will do.

*Mrs. Fred B. Shireman.*

### FRIED CARROTS

Select carrots of uniform size. Scrape and cut into quarters lengthwise. Boil until tender in salted water. Cool, dip in sweet milk, pepper slightly and fry in deep fat. Serve on platter with a garnish of parsley. This is a wholesome delicious dish.

*Mrs. Paul Greene.*

### BOILED CAULIFLOWER

Remove the outer leaves and cut off the stem close to the bottom; wash in cold water and let soak for one hour; tie in a piece of cheese cloth to prevent breaking. Stand in a kettle of boiling water, add one teaspoonful salt and let boil till tender, about thirty minutes. Take up carefully and put into a hot vegetable dish. For the sauce, melt a tablespoonful butter, being careful not to brown it, and a tablespoonful flour and mix until smooth; then add one-half cup milk and one-half cup water, and stir constantly until it boils; season with salt and pepper; pour this over the cauliflower and serve at once.

*Mrs. Giles McQueen.*

### SCALLOPED TOMATOES

Remove contents from 1 can tomatoes and drain tomatoes from some of their liquor. Season with salt, pepper, a few drops of onion juice, and sugar if preferred sweet. Cover the bottom of a buttered baking dish with buttered bread crumbs, cover with tomatoes and sprinkle top thickly with buttered crumbs. Bake in a hot oven until crumbs are brown.

*Mrs. J. B. McClary.*

### TOMATOES SCALLOPED WITH CORN

In the bottom of a buttered dish put a layer of cooked corn, over this a layer of bread or cracker crumbs, then sprinkle with salt and pepper and dots of butter, then a layer of stewed tomatoes.

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Over the tomatoes place another layer of corn and proceed as above until the dish contains the desired quantity. Sprinkle the top with crumbs and dots of butter. Place in the oven and bake about 20 minutes, or until well heated throughout and browned on top.

*Mrs. J. B. McClary.*

### SWEET POTATO CROQUETTES

To 2 cups hot riced sweet potatoes add 3 tablespoons butter, ½ teaspoon salt, few grains pepper and 1 beaten egg. Shape into small balls or oblongs, roll in flour, fry in deep fat and drain. If potatoes are very dry, it will be necessary to add milk to moisten.

*Mrs. J. B. McClary.*

### EGG CUTLETS

Will serve 6 people.—Three eggs, 1 teaspoon onion juice, one-half teaspoon pepper, 1 tablespoon parsley, 1 teaspoon salt. Boil the eggs hard; when cold shell them and chop fine. Mix well; also chop the parsley fine; add one-half pint of milk, and when it boils stir in 2 tablespoons of flour and 1 tablespoon butter; let it boil up, then add the egg mixture, boil 1 minute, mixing thoroughly. Let it cool: when cold, shape into cutlet-shaped croquettes. Serve on a hot platter with cream sauce; garnish with parsley.

*Lise Shropshire.*

### FRIED APPLES—A BREAKFAST DISH

Peel juicy apples and slice in thick rounds, carefully removing the core without breaking the apple. Fry quickly in boiling half lard and half butter to a light brown. Sprinkle with sugar, drain and serve very hot around stead or bacon. *Mrs. Ned McDavid.*

### CREAM SCALLOPED CARROTS

Three carrots, 1 tablespoon melted butter, ⅛ teaspoon paprika, ½ teaspoon salt, 1 cup bread crumbs, cream to moisten. Grate carrots, rejecting the core. Add paprika and cream. Cook 20 minutes in double boiler. Add salt. Place in individual baking dishes, sprinkle with grated cheese, cover with buttered crumbs and brown in oven. *Mrs. J. B. McClary.*

### DEVILED TOMATOES

Cut 4 large tomatoes in slices, and lay aside. Rub yolks 2 hard-boiled eggs with 1 tablespoonful of vinegar, 1 tablespoonful melted butter, 1 teaspoonful of sugar, pinch salt, mustard and cayenne. Put whole on stove, and when boiling, stir this into beaten yolk of 1 raw egg. Let come again to a boil. Broil the slices of tomatoes, lay on dish, and pour dressing over. Serve hot.

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### PALATABLE EGG CHOPS

Six eggs, 1 cup milk, 1 tablespoon butter, pepper and salt to taste, 2 tablespoons flour, peas. Boil 5 eggs very hard. Rub the yolks through a sieve and chop the whites, not making them too fine. Put cup of milk over fire in double boiler. Rub together flour and butter with 1 beaten egg. Mix a little of the warm milk with this before stirirng into the boiling milk. Season with pepper and salt. Stir until thick and smooth. Take from fire and when almost cool stir into it the prepared yolks and whites. When cold enough to handle, mold into chops, dip in egg and bread crumbs and fry a delicate brown. Serve with peas. *Mrs. Norvel Cullom.*

### CHEESE OMELETTE

One teacupful of grated cheese, half teaspoonful of grated bread crumbs, a teacupful of hot water and a pinch of salt. Stir until like cake batter, then beat in two eggs, whites and yolks separately and bake quickly. *Mrs. J. E. Daniel.*

### SWEET POTATO PUFFERS

Whip 2 eggs very light, 2 cups cold mashed potatoes, 1 cup of flour into which 1 teaspoon of baking powder has been sifted. The potato and eggs should be worked together, then flour and baking powder; roll lightly, cut quickly and fry in deep fat, like doughnuts. *Mrs. J. B. McClary.*

### SWEET RICE

Clean and wash 1 cupful rice. Put on to boil with cold water, add a pinch of salt. When done, drain off the water, if any, add 1 pint of milk, stir in and let boil 5 minutes. Dish up, then sprinkle sugar and cinnamon generously over the top. The yolk of an egg can be added just before dishing up if desired.

### EGGS IN TOMATOES

Select tomatoes that are ripe but firm. Plunge them in boiling water for a moment and remove the skins. Cut out the hard stem ends making in each a hollow large enough to hold a broken egg. Into each of the hollows drop a fresh egg without breaking the yolk, season with butter, pepper and salt and bake in a moderate oven, until tomatoes are tender and eggs are set. Serve on rounds of buttered toast with cream sauce. *Mrs. W. H. Nevins.*

### STEWED CELERY

Cut celery stalks in pieces 1½ inches long, and boil in salt water. Then drain off water. Boil in another sauce pan 1 cupful milk, with tablespoonful butter, add a little flour which has been dissolved in milk, pinch salt and pepper. Let boil up, put celery in, and let all come to a boil together. Serve hot.

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### POTATOES AU PARMESAN

Peel Irish potatoes, and cut small with potato cutter. Put on to boil in salt water, cook until tender but not broken. Mix 4 tablespoonfuls of grated bread crumbs, 2 tablespoonfuls of grated cheese, 1 tablespoonful chopped parsley, and season with salt and pepper. Dip potatoes in beaten egg, then in the mixture, and fry in boiling fat. Drain, and dish up in hot napkin, decorated with fresh sprigs of parsley.

### CREAMED CUCUMBERS

Peel cucumbers with a silver knife, halve crosswise (if cucumber is large), then cut into about 8 pieces lengthwise. Scald with boiling water, for 1 minute, then drain off water. Be sure and discard ends, as they are apt to be bitter. Put cucumbers on in a sauce pan with cold water and a pinch of salt. Cook for about 20 minutes, then drain off water, retaining it. Melt in another sauce pan 1 tablespoonful of butter, add 1 tablespoonful of flour, rub smooth, and add 1 cupful of the water the cucumbers were boiled in. Season with salt, pepper, and strained juice of ½ lemon. Put cucumbers in and let come to a boil. Serve hot. If desired, freshly buttered toast can be prepared. Arrange three pieces of cucumber on each piece, pour sauce over and serve.

### STUFFED SQUASH

Wash the squash, put on in cold water and parboil until tender, not soft. When tender cut each squash in half crosswise; take out the inside, being careful not to break the shells. Put on a fryer with 2 tablespoonfuls butter or fat, when hot lay in ½ onion cut fine, brown lightly, then put in a handful soaked bread from which all the water has been squeezed, add the squash which has been scraped out, fry all together for 15 minutes, stirring occasionally. Remove from the fire, sesaon with salt and pepper, add 2 whole eggs, mix well and fill each half with the mixture. Sprinkle cracker meal and bits of butter on top, put in the stove and brown nicely.

### BRAIN CROQUETTES

Two sets of brains, 1 chicken, 1 pint of cream sauce, 1 lemon, 1 tablespoonful of butter, cracker crumbs. Boil the brains (after picking and scalding) in water with the juice of a lemon. Boil the chicken separately, and cut up finely. Mix brains and chicken together. Make the cream sauce by letting 1 pint of sweet milk come to a boil, then add two heaping tablespoons of flour mixed with a little cold water and a heaping tablespoonful of butter. When it begins to thicken, salt and cayenne pepper to suit taste. Pour the sauce while hot over the chicken and brains mixture, adding the

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cracker meal to give consistency. Mold into croquettes when cool, and roll in egg and then cracker crumbs to fry. Veal may be used in place of chicken. *Mrs. Ned McDavid.*

### FRIED PINEAPPLE

Select firm slices of canned pineapple and drain off every drop of syrup. Lay upon tissue paper or soft cloth in a broad dish to finish this part of the work. When you are ready to cook it, have ready enough butter in a frying pan to cover the pineapple. Make it hissing hot and fry the slices, turning as the upper side browns delicately. Drain off the fat in a wide colander and send to table very hot. Eat with meat course. *Mrs. Henry Geismer.*

### SURPRISE POTATOES

To each cupful of mashed potatoes, add one beaten egg, two tablespoonfuls of milk, one tablespoonful of flour, one-fourth teaspoonful of baking powder and a little salt, mix well, drop by the tablespoonful into deep fat and fry brown. *Mrs. J. E. Bomar.*

### ASPIC JELLY AND EGG

Lay a crisp lettuce leaf on slices of toast cut round, then break little particles of aspic jelly and lay a tablespoon and a half of this on the lettuce, cut the tiny top off 6 hard-boiled eggs just enough to scoop out the yolk with a small spoon, mash the yolk with butter, pepper and salt, and a teaspoon and a half of caviar. Mix and put carefully back in white of egg. Turn open side of egg down in the aspic jelly on top of the lettuce, so the eggs will stand on end, then chip the tiniest slice off the end of the egg that is up and stick in 2 or 3 truffles. This is an excellent appetizer.

*Mrs. Rufus N. Rhodes.*

### ITALIAN MACARONI DRESSING

Use one-half cup of olive oil, 1 large spoon of butter, 3 or 4 large onions (cut up fine), mix with butter and oil and let cook until brown. Add two tablespoons of Worcestershire sauce, then either 1 pound of beef or 1 whole chicken, then 1 large can of tomatoes, salt and pepper to taste. Let cook for two hours. After working 2 handfuls of dry mushrooms in hot water, put them in dressing and let cook slowly for 2 more hours. One hour before serving, take macaroni and put in large pot of boiling salt water and let cook until tender. When ready to serve, grate one-half ball of Edam cheese. When macaroni is done drain off water, take large meat dish and just put in 1 layer of cheese and dressing, then macaroni, and so on, until you have 2 layers of each. Put cheese and dressing on top. Serve as soon as prepared.

*Mrs. Maben Hobson.*

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### CABBAGE

Two or three stalks of celery, boiled with cabbage, improves the flavor of the cabbage tremendously and also lessens the unpleasant odor while cooking.

### STUFFED TOMATOES

Select fine, firm tomatoes of uniform size. Cut a slice from the top of each, dig out the pulp, taking pains not to break the walls of the tomato. An excellent stuffing is made of ham or minced chicken, seasoning it well, and putting it with the pulp of the tomato. If you have a little cold rice, add a little, or use the rice alone. When the tomatoes are filled place them in baking dish, lay the tops of the tomatoes on, then cover and bake 15 minutes. Uncover, bake 10 minutes longer and serve. *Mrs. Felix Drennen.*

### SCALLOPPED ONIONS

Take eight or ten onions of good size, slice them and boil until tender. Lay them in a baking dish, put in bread crumbs, butter in small bits, pepper and salt, between each layer until the dish is full, putting bread crumbs last; add milk or cream until full. Bake twenty minutes or half an hour.

### FRESH CORN FRITTERS

Grate corn from 6 ears, stir in yolks of 2 or 3 eggs, pinch salt and pepper. Beat whites separately, and mix lightly. Grease a hot skillet, put a spoonful of batter for every fritter, into the pan, brown on one side, then on the other, and serve hot. If corn is old and tough, 1 tablespoonful milk must be added to prevent starchiness.

### CANNED CORN FRITTERS

Open 1 can of corn, and chop and mash very fine. Add 1 tablespoonful butter, 1 tablespoonful flour, pinch salt and pepper. Drop in 3 whole eggs, one at a time, stirring briskly as each egg is added. Grease frying pan, drop spoonful of batter in, brown on one side, then on the other, and serve hot.

### CORN PUDDING

Grate corn from 8 ears, mix in 4 fell-beaten eggs, 1 cupful sweet milk, 1 tablespoonful sugar, pinch salt and pepper, 1 tablespoonful fresh butter. Mix well, put in baking pan, and bake until it is firm. Brown on top.

### CAULIFLOWER AND MUSHROOMS IN GREEN PEPPER CASES

One head cauliflower, 1 can mushrooms, 1 cup cream sauce, 8 green peppers. Boil cauliflower until tender, cut into small pieces. Drain mushrooms and cook about five minutes. Add cream sauce.

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Fill green pepper cups, after they have stood in hot water and salt about twenty minutes. Cover tops with buttered crumbs. Run in oven to season.

### SWEET POTATO BALLS

6 sweet potatoes boiled dry; ½ cup of sugar, 1 tablespoon of butter, salt to taste, cinnamon to taste, cream well; add a few chopped pecans; form into medium sized balls, placing a small marshmallow in center of each. Put on ice; chill thoroughly; roll very lightly in flour; dip in beaten eggs, then in finely rolled cracked crumbs; fry in deep fat and serve immediately. *Mrs. Collett Munger.*
*Dallas, Texas.*

### ESCALLOPED POTATOES

Peel potatoes, and slice very thin, in round slices. Butter a baking pan, put a layer of potatoes, season with salt and pepper, and bits of butter, another layer of potatoes, then seasoning, and so on. Pour a scant cup of milk over whole, and bake in oven.
*Mrs. John S. Jemison.*

### A PERFECT OMELETTE

Six eggs, 1 cup milk, 1 tablespoon flour, a pinch of salt. Beat whites and yolks separately; mix flour, milk and salt, add yolks, then add beaten whites. Have a buttered pan very hot, pour in mixture. Bake in a quick oven 5 minutes.
*Mrs. Henry F. Beaumontt.*

### CHESTNUT PATTIES

Shell and blanch 1 pint of French chestnuts, discarding all nuts that are not sweet and fresh. Cover with boiling water and cook until they are soft. Then drain and mash through a colander. Add one-half cupful cream, 2 well beaten eggs, one-half teaspoon salt, one-fourth cup powdered sugar and one and one-half cups milk. Line little patty pans with a rich pastry. Fill with the mixture and bake in a quick oven.

### BAKED POTATOES SURPRISE

Bake large potatoes of uniform size. Remove from skins and mix with minced ham and chopped parsley, salt and black pepper and some butter. Return to jackets, grate Parmeseon cheese over top and brown. *Mrs. Fred B. Shireman.*

### HOLLANDAISE SAUCE

Melt 1 tablespoonful butter, then stir in 1 heaping tablespoonful flour until smooth, and add 1 cupful boiling water. When it boils remove from fire, and stir in one by one yolks of 4 eggs; return to fire, and boil 1 minute. Remove and stir in juice ½ lemon, 1 table-

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spoonful butter, and 1 teaspoonful of chopped parsley. Stir until smooth, then serve. Half the quantity can be made. To be used with fish, timbales, or croquettes.

### TOMATO CREAM TOAST

One and one-half cups strained tomatoes, ¼ teaspoon soda, 3 tablespoons flour, ½ cup scalded cream, 3 tablespoons butter, ½ teaspoon salt, 4 slices toast. Melt butter. Add dry ingredients. Add tomato and soda. Add cream and cook until it thickens. Serve over and around the slices of toasted bread.

*Mrs. J. B. McClary.*

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# SALADS

### BOILED MAYONNAISE

One-half pint vinegar, 5 teaspoons sugar, 1 heaping teaspoon mustard, 2 heaping teaspoons flour, 1 teaspoon salt, 2 eggs, 1 cup milk, butter, size of an egg, in hot vinegar. Mix sugar, mustard, salt together; milk and eggs beaten together; bring to boil, then add boiling vinegar. *Mrs. Lydia Gross.*

### DILL PICKLE SALAD

Five dill pickles, 1 small can pineapple chunks, 3 pimento peppers, 1 small bunch of celery, 1 cup vinegar, one-half box Knox's jelly dissolved in one-half cup of water. Put 1 pint water on stove to boil, melt jelly in it, cool, add juice of pineapple, vinegar and other ingredients, set away to form. Slice and serve with mayonnaise. *Mrs. E. T. Douglass.*

### STUFFED CELERY SALAD

Mix Neufchatel cheese with cream; season with salt and pepper; cut up green peppers fine and add to cheese. Stuff celery and cut in pieces an inch long. Serve with stuffed olives in lettuce.
*Mrs. E. W. Linstead.*

### CRAB SALAD

Combine 1 pint crabmeat, 2 stalks of celery cut fine, hard boiled egg chopped fine, and one tomato cut in small pieces, season with salt, pepper and vinegar; thoroughly mix and serve on lettuce with mayonnaise. *Mrs. W. W. Clayton.*

### MALAGA GRAPE SALAD

Cut grapes in half, remove seed. Fill center with cream cheese. Serve with mayonnaise on lettuce leaf. *Mrs. Paul E. Davidson.*

### ROYAL CHICKEN SALAD

Boil the chicken until the bones drop out; boil one dozen eggs to each chicken, mash yolks very fine; cut up, not too fine, one-third of the whites; dissolve a tablespoonful of mustard in one-half of a cup of vinegar; add a tablespoonful of salt, sugar and pepper; three tablespoonfuls of melted butter, two tablespoonfuls of lemon juice, about half a bottle of Worcestershire sauce, one large Irish potato boiled and mashed fine; one-fourth of a head of white cabbage; one-half cup of celery, a heaping teacupful of pickle cut not very fine; skim the grease from the water the chickens are boiled in and use it, if too stiff use enough vinegar to soften sufficiently. Add more Worcestershire sauce and other condiments if not highly enough seasoned. *Mrs. Ned McDavid.*

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### STUFFED TOMATO SALAD

Six tomatoes, 1 can shrimp, one-half stalk celery, chopped onion to taste, one-half green pepper, one-half teaspoon salt. Scoop out inside of tomatoes. Mix all with mayonnaise. Fill tomatoes and serve with mayonnaise on lettuce leaf. *Mrs. O. L. Stephenson.*

### GRAPE FRUIT SALAD

Yolks of 3 eggs, 3 tablespoons of cold water, 2 tablespoons of butter, 1 tablespoon of vinegar, pinch of salt. Cook all above ingredients until it forms a paste. Let cool. Beat whites of 3 eggs very stiff. Whip one-half pint of cream and fold in whites. When ready to serve, mix with cooked dressing; pour over grape fruit which has been peeled and all white skin carefully removed.

*Mrs. W. H. Nevin.*

### JELLIED COLD SLAW

1 envelope Knox's gelatine dissolved in ½ cup cold water. Add 2 cups of boiling water, ¼ cup vinegar, ½ cup sugar, juice of 3 lemons, 2 teaspoons salt, dash of red pepper, 2 cups cabbage, minced, 2 cups chopped celery, 1 green pepper, 1 cup of blanched almonds if desired. Pour in mold and set on ice. *Mrs. Ned Cross.*

### QUEEN VICTORIA'S FAVORITE SALAD

One cup finely chopped chicken, 1 pint strong chicken broth, one-half cup cracker crumbs, yolks of 3 hard boiled eggs, 1 teaspoon salt, one-half teaspoon black or white pepper. Soak cracker crumbs in one pint sweet cream; mix eggs, finely mashed. Add celery seed or any flavor preferred. *Mrs. A. T. Sexton.*

### CREAM DRESSING

Yolks of 4 eggs (light), 4 tablespoons vinegar, 4 tablespoons sugar, 1 teaspoon salt, one-half teaspoon powdered mustard, little pepper. Cook in double boiler, stirring constantly, until quite thick and like jelly. When cold whip with 1 pint thick cream. May be improved with marshmallows and nuts. *Mrs. C. M. Tardy.*

### ROQUEFORT CHEESE DRESSING

Use a fork to break as fine as possible a slice of Roquefort cheese an inch and a half thick into a soup plate. Drop in one-half cup olive oil, stirring constantly until smooth. Add half a teaspoonful pepper and half a teaspoonful of salt, and a little paprika. Keep stirring and add a teaspoonful vinegar. Pour over lettuce and mix well. This dressing is especially fine with cold asparagus.

### DRESSING FOR COLD SLAW. (CABBAGE SALAD)

Beat up two eggs with two tablespoonfuls of sugar, add butter the size of half an egg, a teaspoonful of mustard, a little pepper, and

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lastly a teacup of vinegar. Cook like a soft custard. Some think it improved by adding half a cupful of thick sweet cream to this dressing; in that case use less vinegar.

### RUSSIAN DRESSING

One cup of mayonnaise, 3 tablespoonfuls of Chili sauce, 2 tablespoonfuls of chopped green peppers,1 tablespoonful chopped onion of chives. *Mrs. Frank H. Crockard.*

### CHEESE BALLS—TO SERVE WITH SALAD

One and one-half cups grated cheese, whites of three eggs, one saltspoon salt and pinch cayenne. Mix all thoroughly, shape into small balls. Roll in cracker dust and fry in deep fat.

### WATERCRESS SALAD

Use tender leaves of the cress. Let them stand in cold water to make them crisp and drain in a towel. Sprinkle over a teaspoon each of chopped parsley and olives. Add a few very thin slices of sour apples chopped. Serve with French dressing and cover with hard-boiled eggs chopped fine. *Mrs. W. W. Clayton.*

### FRUIT SALAD

Beat into yellows of 3 eggs: 2 tablespoons sugar, 2 tablespoons butter. Boil in double boiler until thickened, take from fire, add juice of 1 lemon, season with salt and red pepper. Cook again. When quite thick, like dough, take off fire, beat, put in refrigerator. Last, stir in 1 cup whipped cream. White grapes, oranges, pineapples, English walnuts, cherries. *Mrs. Gus A. Pope, Jr.*

### SHRIMP SALAD

Get 1 quart boiled shrimps, shell, and put in a salad bowl lined with lettuce leaves. Make a mayonnaise dressing, and when cold, pour over the shrimps and serve.

### CHERRY SALAD

Stuff red cherries with blanched almonds. Stuff white cherries with cream cheese. Mix lightly with dressing and serve on endive or lettuce leaves. Serve with bread hatchets for Washington salad. (Tested Wilson receipe.) *Mrs. E. W. Linstead.*

### LETTUCE SALAD

Cut lettuce in ribbons; 1 green pepper, cut fine, one-half cup of grated cheese; dress with mayonnaise dressing. In making salad use fork to stir. Add pepper last. *Ellie Earl.*

### OYSTERS IN ASPIC

A cold entree, is made of jelly with 3 fat oysters embedded in the center. Serve the little round molds on lettuce leaves and gar-

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nish with slices of lemon. Serve with this brown bread slices.

*Mrs. E. B. Evans.*

### HEAD LETTUCE SALAD

One-half bottle of oyster cocktail, one-half cake neufchatel cheese, 4 tablespoons mayonnaise, dash of tobasco sauce, level teaspoon Worchester sauce. Pour over lettuce and serve.

*Mrs. O. L. Stephenson.*

### SHRIMP SALAD

To one can of shrimps add one teacup chopped celery, three hard-boiled eggs, a few English walnut meats and pour mayonnaise dressing over all just before serving. Rinse shrimps in ice water before using and be sure to keep all thoroughly chilled; serve on lettuce leaf. *Mrs. W. J. Penhallegon.*

### ANCHOVY SALAD

Obtain the anchovies preserved in oil, take them out and wipe dry with a cloth. A bottle usually holds twenty anchovies, and this is quite sufficient for eight people. Detach the fillets on each side, and cut lengthwise in three. Put them in a small vessel, add 2 hard-boiled eggs, chopped fine, a pinch of pepper, a coffee-spoonful vinegar, a tablespoonful of oil, and a tablespoonful of chopped parsley. Stir gently together, and put in a small salad dish, garnishing with small, crisp lettuce leaves. *Mrs. Fred LeVert.*

### SALSIFY SALAD

Take one-half dozen good sized oyster plants and boil. When done drain off the liquid and allow to cool. Cut in small pieces, add a little Swiss cheese and serve with French dressing. Decorate with watercress. *Mrs. T. C. Thompson.*

### RUSSIAN SALAD DRESSING

To a stiff mayonnaise add enough chili sauce to make right consistency; then add chopped green peppers and hard boiled egg.

*Mrs. Warner Shook.*

### CUCUMBER JELLY SALAD

Six cucumbers, one quart of water, one ounce of gelatin, one small onion, salt and pepper, and one tablespoonful of vinegar. Pare cucumbers and cut in small pieces. Peel the onion and slice. Cover the onion and cucumbers with cold water and cook until tender. Press through a sieve, add the gelatin and seasonings. Chill and serve with mayonnaise dressing. *Mrs. Henry Geismer.*

### SHERRY'S FRENCH DRESSING

One cup olive oil, 5 tablespoons vinegar, 1 teaspoon minced parsley, one-half teaspoon minced onion, 4 tiny red peppers, 8 green

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peppers (from pepper sauce), 1 teaspoon salt, one-half teaspoon sugar. Mix all together and set on ice for one hour. Before using shake well for five minutes. Serve on tomatoes, cucumbers or lettuce. *Mrs. R. H. Pearson.*

### FRUIT SALAD

Mix large white cherries, diced pineapple, nuts and a small quantity of pimento cheese. Serve on lettuce, with mayonnaise on top. One large can of pineapple and a large can of cherries will serve about eight people. *Mrs. Mary M. Ewing.*

### PRUNE SALAD

Remove the seed from large prunes after they have been cooked thoroughly, then stuff with sections either of orange or grapefruit, from which white skin has been removed, or small pieces of pineapple. Serve on lettuce leaves with mayonnaise.

*Mrs. Chas. L. Foster.*

### THOUSAND ISLAND DRESSING

One cup mayonnaise, one-third cup of French dressing, one-half cup chili sauce, 1 tablespoon minced chives, 1 tablespoon of pimentos, 1 tablespoon Worcester sauce, two and one-half hard-boiled eggs put through the ricer, 1 green minced pepper, one-fourth boiled beet. *Mrs. Wm. M. Walker.*

### FRENCH DRESSING

Put 1 saltspoonful salt, ½ saltspoonful white pepper, in a bowl, and stir in 3 tablespoonfuls of olive oil, then add ¼ teaspoonful onion juice, and 1 tablespoonful of vinegar. Mix well.

### A NEW SALAD DRESSING

It is very easily made, but care must be taken to get the proportions exact every time: One large lemon, one onion, two even tablespoons sugar, one teaspoon salt, two tablespoons olive oil. Slice the onion and add to it the juice of the lemon and the sugar and salt. Cover this tight and let stand seven or eight hours or more. When ready to serve, strain it, and add the oil. No stirring is required. *Mrs. Ned McDavid.*

### DATE SALAD

One pound of dates cut in strips, one-half cup of pecan nuts. Dressing—One egg, 1 teaspoon salt, 1 tablespoon flour, 1 tablespoon of olive oil, one-half teaspoon of salt, one-half teaspoon of paprika. Put salt and paprika in oil before adding lemon juice. One tablespoon of powdered sugar. Always use sugar for fruit salads.

*Mrs. S.E. Hunley.*

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### ASTORIA SALAD

Take a long leaf of Roman lettuce and lay it on plate, like a boat, divide oranges in sections, taking out all white part and skin, lay these sections across the lettuce boat, ends down, cut slices of pineapple in pieces shaped like orange sections and put a layer of these, next a layer of sliced tomatoes cut in same shape, ends down, alternating the colors till lettuce boat is filled and level, with the scissors cut strips of sweet green peppers and sliced tomato and lay across top. Over this pour a mayonnaise dressing made with a little cream and sugar. Begin the dressing with olive oil and add cream and a little sugar. It should look white and creamy. This is a delicious and beautiful, and is often served at the Waldorf.

*Mrs. Rufus N. Rhodes.*

### TOMATO ASPIC

Strain large can of tomatoes, add to liquor sliced onion, a little chopped celery, one-eighth teaspoonful red pepper. Allow it to come to a boil. Dissolve two-thirds of a box of gelatin in one-half cup cold water. Add this to tomatoes and 1 teaspoonful lemon juice and 1 teaspoonful salt. Pour into mold and when ready to serve turn out on lettuce leaves. *Mrs. John Jemison.*

### MAYONNAISE DRESSING

Mix 1 teaspoonful mustard, 1 teaspoonful powdered sugar, one-half teaspoonful salt, one-eighth teaspoonful cayenne in a bowl (omit mustard if to be used for fruit or nut salad), add the yolks of 2 eggs, beat until light, then add olive oil drop by drop until it thickens. When the mixture is thick like butter, add a little lemon juice or vinegar. Use in all one pint oil and four tablespoons of acid. When ready to serve stir in one-half cup of thick whipped cream. *Mrs. M. S. Coffin.*

### "POT-POURRI" SALAD DRESSING

One-half teaspoon salt, one-fourth teaspoon pepper, (black), 2 tablespoons vinegar, 4 tablespoons oil, 1 tablespoon orange juice, 1 small bottle stuffed olives, 1 head lettuce, 1 green pepper. Mix oil, vinegar, salt and pepper. Chop green pepper and olives and add the orange juice with some grated orange peel. Blend with oil mixture. Pour over lettuce and serve. To vary, the addition of sliced or divided orange to the lettuce is delicious. Also try omitting the stuffed olives, and using the whole pecan halves instead, together with the orange. *Mrs. Fred B. Shireman.*

### SAUCE FOR SALADS OR SLAW

Yolks of 3 eggs, 1 tablespoon sugar, 6 tablespoons vinegar, 1 tablespoon melted butter, 1 level teaspoon salt, 1 pinch of red pep-

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per, 5 tablespoons of whipped cream. Beat eggs thoroughly, heat vinegar to which has been added the sugar, salt, pepper and melted butter, then pour this mixture slowly into well beaten eggs, stirring briskly. Now put on stove and stir until it thickens. When cold add the whipped cream. The cream is not necessary, but adds to the dressing. *Mrs. T. C. Thompson.*

### MOLDED FRUIT SALAD

1 can white cherries, 1 can pineapple, 1 pint whipped cream, 1 cup mayonnaise, 1 cup blanched almonds. Dissolve 1 tablespoon geletine in a little cold water. Boil juice from can of pineapples and add to dissolved gelatine. Add fruits, almonds, mayonnaise and cream. Pour in mold and set on ice.

### MARSHMALLOW SALAD DRESSING

Yolks of 4 eggs, 1 teaspoon flour, 4 tablespoons vinegar, 4 tablespoons water, 4 tablespoons melted butter, 14 marshmallows, pinch of salt. Beat eggs, flour and salt until light. Put water and vinegar on stove and let come to boil; pour over eggs and place in double boiler. Cook until thick, add butter and marshmallows and beat until dissolved. Just before serving add to this a little whipped cream. *Mrs. A. A. Walker.*

### FRUIT SALAD

One can white cherries, 1 can sliced pineapple, 3 oranges; drain and add one cup sugar. Let stand over night. 3 lemons and 2 glasses of water. Make lemonade of this, add 3 tablespoons of sugar. Mix and freeze. Add 1 cup mayonnaise and freeze again. Serve with mayonnaise. *Mrs. Hubbert Smith.*

### PEANUT SALAD

Peanut salad is excellent for game or duck course. Soak 1 cupful of nut meats in olive oil; drain and mix with two cupfuls of cut celery and a dozen ripe or green olives pitted and minced. Mix with mayonnaise and serve on lettuce. *Mrs. E. C. Alexander.*

### LETTUCE SALAD WITH ROQUEFORT CHEESE DRESSING

One head of lettuce, 2 eggs boiled 30 minutes and chilled, 1 cup French dressing to which add one-third to one-half cup Roquefort cheese, mashed with fork, 1 clove, garlic, dash cayenne, salt, 1 tablespoonful Worcester sauce, 2 tablespoonfuls Durkees salad dressing, which prevents curdling and gives "body" to dressing. Drop in sliced eggs stir slightly and pour over lettuce and serve at once. This salad is most palatable served as a first course.

*Mrs. Fred B. Shireman.*

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### JELLIED CHICKEN SALAD

Boil chicken and run through meat grinder. Season and add celery cut fine. Mix into a cool jelly made of one cup of chicken stock, one-half of a lemon and 1 heaping tablespoon of gellatin. Line bowl with hard boiled eggs and pack with mixture. Serve with mayonnaise.

*Mrs. Hubert Smith.*

### FROZEN TOMATO SALAD

Cook thoroughly 1 can of tomatoes, strain through a very fine sieve, add enough water to make 1 quart of juice. Cook the tomatoes and water together, season with salt, pepper, sugar and lemon juice. Freeze. Put a spoonful of this on a lettuce leaf, and put a thick mayonnaise dressing over the top. This frozen tomato can also be put in sherbet glasses and served with the meat course.

*Mrs. Henry F. Beaumont.*

### CUCUMBER SALAD

Cover one-half box gelatine with 2 tablespoons of cold water, let stand 5 minutes, add 1 quart boiling water, 3 desert spoons of sugar, one-half cup vinegar, small onion grated, 1 teaspoon of salt, juice of 1 lemon. Add to this aspic, 3 cups grated cucumbers, 1 cup blanched almonds. You can add to this 1 can asparagus tips, 1 bottle stuffed olives or small can of pimentoes chopped fine.

*Mrs. C. S. Simmons.*

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# SANDWICHES

### DELICIOUS CUCUMBER SANDWICHES

Take a large cucumber, pare, and cut a slice off one end, then with an apple corer cut out all the seeds and pulp. Make a paste of a package of cream cheese, adding a tablespoon of finely chopped nuts, six olives, a strip of green pepper chopped fine, the juice of an onion, salt, pepper and a dash of sugar, and enough cream to make a spreading paste. Stuff the cucumber with the mixture, and cut in fairly thin slices. Have thin slice of rye bread ready, dip slices of cucumber in mayonnaise and lay on sandwiches.

*Mrs. A. H. Woodward.*

### CLUB SANDWICH

Toast thin slices of bread, butter lightly and lay on them slices of crisp fried bacon and a crisp leaf of lettuce. Lay on another slice of toast, then thin slices of the breast of a turkey or chicken, well seasoned; another slice of buttered toast and a thin layer of dill pickle sliced crosswise and perhaps a firm meaty slice of tomato. On top of this put another slice of buttered toast, and enjoy a full meal in one delicious sandwich. A pot of tea or cup of coffee goes fine with these. These sandwiches should be made fresh just before serving, with the toast and bacon hot. *Mrs. Ned R. McDavid.*

### PHILADELPHIA CREAM SANDWICHES

Put a thin layer of mayonnaise on each slice of bread, then mix a little with the cheese and spread on thin. Then slice stuffed olives very thin and lay around the edges of the bread.

*Alice Cotten.*

### CHEESE-EGG SANDWICHES

Two hard-boiled eggs, one-half pound cheese, 1 very small onion, one dozen olives. Cut olives from the seed; run eggs, olives, onions and cheese through meat chopper. Mix with any good salad dressing, soft enough to spread. *Mrs. Lydia Gross.*

### CHICKEN SANDWICH

Mix 1 tablespoon salt, one-half tablespoon of mustard, one-fourth teaspoon pepper, 2 tablespoons sugar, two and one-half tablespoons melted butter, three-fourths cup of cream or milk, one-half tablespoon flour, one-fourth cup of hot vinegar, 1 egg. Mix all the dry ingredients together, then the egg, then the butter, then the milk, then the hot vinegar. Cook in a double boiler until thick. Grind chicken in a meat grinder. This makes 25 sandwiches.

*Mrs. Robert Jemison, Jr.*

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### PINEAPPLE SANDWICHES

Cut thin slices of brown bread, buttered on the loaf, into rounds; then spread lightly with mayonnaise, and put together in pairs, with chopped pineapple, from which all juice has been drained, between the rounds. Persons who are fond of piquant combinations will enjoy this sandwich. *May T. Holder.*

### SANDWICHES

When preparing sandwiches for a large company they frequently have to be made a number of hours before they are needed. If a napkin is rinsed in hot water and wrapped around the sandwiches, which should then be put in a cool place, when used they will be found as fresh as if just made.

### MINT CUCUMBER SANDWICHES

For light summer refreshments, dainty and delicious sandwiches may be made by dipping thin slices of fresh young cucumbers in a well-seasoned French dressing, and placing, with a sprinkling of finely-chopped fresh mint, between slices of white bread with unsalted butter. These sandwiches should be put together as short a time as possible before serving, and, except the butter, everything used should be cold. *Mrs. Ned McDavid.*

### POTTED HAM SANDWICHES

One 5 cent can potted ham, yolks of 4 hard-boiled eggs. Put enough butter to make a thin paste and season with mustard, red pepper and Worchester sauce. If whites of eggs are tender they can be used also. *Alice Cotten.*

The secret of green pepper sandwich is to butter only one slice of bread. Lay the shavings of pepper on the unbuttered round, sprinkle them with a few drops of olive oil and press the buttered round into it.

### CHICKEN AND CELERY SANDWICHES

Put through the finest knife of the meat chopper one cup of cold chicken. Add to it one cup of celery cut very fine and four tablespoons mayonnaise. Butter rounds of white bread, spread.

*Mrs. Frank Lyde.*

### RAISIN SANDWICH

One cup raisins (seeded), one-half cup pecans or English walnuts ground very fine and mixed up into a paste with butter and spread on bread. *Alice Cotten.*

### DELICIOUS SANDWICH

Cut thin slices of bread; butter, and spread lightly with mayonnaise. Put together in pairs with figs and dates chopped finely with diced apples, between the slices. *Mary T. Holder.*

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### ONION SANDWICHES

One cup hard-boiled eggs, one-half cup onion pulp. Mix thoroughly and add four tablespoons olive oil, salt and cayenne pepper to taste and juice of a lemon. *Mrs. Paul E. Davidson.*

A very delicate chicken sandwich has the meat chopped with an equal quantity of blanched almonds. Season with celery, salt and moisten with mayonnaise.

### OLIVES AND CELERY SANDWICH

Chop separately in a chopping bowl, not a grinder, an equal quantity of olives stuffed with pimentos and tender, white celery. Mix and moisten with a sufficient amount of mayonnaise dressing to spread easily. Put between buttered bread and cut in rounds or triangles. *Mrs. Ned McDavid.*

### PHILADELPHIA CREAM SANDWICHES

Put a thin layer of mayonnaise on each slice of bread, then mix a little with the cheese and spread on thin. Then slice stuffed olives very thin and lay around the edges of the bread. *Alice Cotten.*

Chopped raisins, nut meats, honey and orange juice are the fillings of a sandwich to serve with chocolate or coffee at a chaffing dish supper.

### HAM SANDWICH

Ten cents boiled ham, one-half of small bottle white onions, one-half of small bottle sweet pickles. Chop or grind together, add the folowing dressing and spread between thin slices of bread:

Dressing.—1 egg, 1 teaspoonful flour, vinegar. Let come to a boil and add level teaspoonful sugar, pinch of salt and dash of red pepper. *Mrs. C. M. Tardy.*

### DELICIOUS SANDWICH FILLING

Cream two small cream cheeses until smooth, and add gradually two tablespoonfuls of butter or margarin and one-fourth cupful of orange juice. When well blended together, add one-half cupful of chopped pimentos, one cupful of chopped walnut-meats, and one-half teaspoonful of salt. Mix well and spread between slices of buttered graham or oatmeal bread. This amount will spread about twenty large sandwiches. *Mrs. O. L. Stephenson.*

### PEANUT BUTTER SANDWICHES

Add two tablespoonfuls of sweet milk gradually to three tablespoonfuls of peanut butter to make it the desired consistency for spreading. Beat until very creamy and add two tablespoonfuls of tomato catchup. Mix thoroughly and spread between very thin

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slices of bread. No butter is needed. This amount of filling makes only a few sandwiches. *Mrs. Giles McQueen.*

### ROQUEFORT SANDWICHES

One-fourth pound Roquefort cheese, 1 cake Philadelphia cream cheese. Mix cream cheese with a little sweet cream, add Roquefort cheese which has been crumbled. Mix thoroughly and spread on rye bread.

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# PIES, PUDDINGS

### HEAVENLY HASH (SWEET)

Slice three dozen marshmallows very thin. Add cup of chopped nut meats and half as much candied cherries chopped. Mix into a pint of stiff whipped cream and put it on ice for two hours.

*Mrs. W. Wm. Walker.*

### ORANGE CREAM

Whip a pint of cream so long that there will be but one-half the quantity left when skimmed off. Soak in half a cupful of cold water a half package of gelatine and then grate over it the rind of two oranges. Strain the juice of six oranges and add to it a cupful of sugar; now put the half pint of unwhipped cream into a double boiler, pour into it the well-beaten yolks of six eggs, stirring until it begins to thicken, then add the gelatine. Remove from the fire, let it stand for two minutes and add the orange juice and sugar; beat all together until about the consistency of soft custard and add the whipped cream. Mix well and turn into molds to harden. To be served with sweetened cream. Fine.

### PECAN PIE

One cup sugar, 1 cup sweet milk, 1 cup pecans (chopped fine), 1 tablespoon flour, 3 eggs. Cook all in boiler until thick; add pecans. Then put in a baked crust, spread two of whites of eggs with little sugar, on top and brown. *Mrs. R. E. Botten.*

### STRAWBERRY SPONGE

One-third box gelatine or one and one-third tablespoons granulated gelatine, one-third cup cold water, one-third cup boiling water, 1 cup sugar, 1 tablespoon lemon juice, 1 cup strawberry juice, whites 3 eggs, whip from 3 cups cream. Soak gelatine in cold water, dissolve in boiling water, strain and add sugar, lemon juice and strawberry juice. Chill in pan of ice water; when quite thick beat with wire spoon and whip until frothy, then add white of egg beaten stiff and fold in cream. Line mold with strawberries, turn in mixture, smooth evenly and chill.

### MRS. HUNT'S BANANA PUDDING

Four large bananas, one-half pound vanilla wafers. Place a layer of sliced bananas on the bottom of a baking dish, then a layer of vanilla wafers, another layer of bananas and a layer of wafers on top. Make a custard of the yolks of two eggs, one-half cup of sugar, 1 teaspoon of corn starch and 1 cup milk. Cook until creamy, then pour over the wafers and bananas. Make a meringue of the whites

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of 2 eggs beaten with 2 tablespoonfuls of sugar. Place over the top and put into the oven and slightly brown. Can be eaten cold or hot—preferably cold. *Courtesy Mrs. J. S. Gillespy.*

### IRISH POTATO PUDDING

Three large Irish potatoes (boiled mealy), 4 eggs, one-fourth pound butter, one-half pound sugar, 1 wine glass of sherry, juice of 1 lemon, grated peel of 2 lemons. Cream sugar and butter, beat eggs very light, mash potatoes and beat light. Add eggs to potatoes, then sugar and butter, etc. Bake in buttered dish in moderate oven. This pudding must be eaten very light, and have no lumps in potatoes. *Mrs. A. H. Woodward.*

### CARAMEL PIES

Delightful—One teacup of butter, one teacup of sugar, one teacup of preserved damsons after they are rubbed through colander, five eggs well beaten separately, one teaspoonful of vanilla. Cream well the butter, sugar and fruit, beat all very light and bake in pastry shells. Plum preserves do tolerably well instead of damsons but are not near so nice. *Mrs. Ned McDavid.*

### PLAIN SAUCE

One cup water, one-half cup of sugar, 2 tablespoons cornstarch, 2 tablespoons butter, 1 teaspoon vanilla or lemon. Mix the sugar and cornstarch, add the water and boil five minutes. Remove from the fire and add the butter and flavoring.

### CHOCOLATE ICE BOX CAKE

4 eggs, 1 scant cup of sugar, one-fourth of a pound of Bakers chocolate, 1 dozen lady fingers, one-half pint of whipped cream, 1 teaspoon of vanilla. Beat yolks until lemon color, then add the sugar. Dissolve chocolate in double boiler and add slowly to mixture. Flavor with vanilla. Fold in the stiffly beaten whites. Line a mold with lady fingers, and pour mixture on them. Place in refrigerator for twenty-four hours. Serve with whipped cream. This will serve six people. *Mrs. A. L. Brown.*

### OLD FASHIONED CHARLOTTE RUSSE

Soak one-fourth box gelatine in one-fourth cup of cold water for 20 minutes. Beat yolks of 4 eggs and 4 heaping tablespoons sugar until very light. Strain soaked gelatine which has been set on stove to dissolve. Add to yolks then add 1 pint cream which has been whipped stiff. Lastly add stiffly beaten whites of eggs. Mix well, flavor with vanilla or sherry wine. Put in mold and set on ice.
*Mrs. John Jemison.*

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### QUEEN'S PLUM PUDDING

One and one-half pounds raisins, 1 pound currants, one-half pound shredded orange peel and a little citron. Mix and dust with one-fourth pound flour. Shred and chop as fine as meal 1 lb. beef suet, removing all membrane. Dry roll and sift three-fourths pounds stale bread (weigh both suet and breat after preparing). Blanch and chop one-half pound almonds, mix these with the fruit and add the grated nutmeg. Beat 5 eggs without separating, add one pint grape juice, and mix into other ingredients, kneading well with hands to mix well. Pack in greased molds and steam 10 hours. Uncover to cool. Cover, dip top in melted paraffine to seal and put in cool place. Two or three times this receipe may be made as it keeps well all winter and only needs to be thoroughly heated to serve with wine or hard sauce. *Norma Penruddocke.*

### SYLLABUB

One quart cream, whites of four eggs, one glass white wine, two small cups powdered sugar. Whip half the sugar with cream, the remainder with eggs. Mix well, add wine and pour over sliced oranges or bananas sweetened. *Mrs. H. A. Skeggs.*

### ORANGE PUDDING

1 quart of milk, 2 dessert spoons corn starch, 2 cups sugar, 3 eggs, 4 oranges. Make thick custard of milk, corn starch, and cup of sugar, and yolk of eggs. Slice oranges, being careful to remove all the white skin. Put in baking dish, cover with 1 cup of sugar, then the boiled custard, make meringue of the whites of eggs and bake a few minutes until brown.

### FRUIT PIE

One cup chopped cranberries, one-half cup raisins, one-half cup chopped figs, one-half cup sugar, one-fourth cup nuts, 1 cup water. Mix and stir well together and bake in two crusts.

*Mrs. Wm. M. Walker.*

### FRIED PEACHES

Halve fine large freestone peaches. Place cup down in hot butter or lard, when edges are nicely browned turn up, fill the cups with sugar and cook until thoroughly done. *Mrs. W. R. Smith.*

### HARD SAUCE

Beat 1 cup sugar and one-half cup butter to white cream; add whites 2 eggs; beat few minutes longer; add teaspoon extract nutmeg; put on ice until melted.

### DELMONICO CHOCOLATE PUDDING

Chocolate 2 squares or 2 ounces (melt over hot water). Milk, two and one-fourth cups; cornstarch, 4 level teaspoonfuls; eggs 2,

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if large, othewise 3; sugar, one-half cup. Put all the milk on to boil except one-fourth cup, in which the cornstarch should be dissolved. Thicken the hot milk by stirring into it the moistened cornstarch, then by degrees add this compound to the melted chocolate, stirring constantly until the mixture is smooth. Beat eggs with sugar, (reserving two whites for meringue), and stir into the hot milk and chocolate. Set in double boiler and stir until it thickens. Make meringue of the egg whites and three heaping tablespoonfuls of sugar, and spread over the top of the pudding. Place the double boiler, containing the pudding, in the oven and bake for about 15 minutes, when the meringue should be firm and of a delicate brown.

*Mrs. Paul E. Greene.*

### MARSHMALLOW SHERRY SAUCE

Make caramel sauce, 1 cup brown sugar, 4 tablespoonfuls sweet cream, 1 tablespoonful butter. Cook to creamy consistency over hot water, add one-half pound marshmallows, stir until all dissolved, add 1 cup sherry wine and one bottle chopped maraschino cherries.

### A NICE DESSERT

Break one-half pound marshmallows in pieces, soak in juice of one can of pineapple over night. When ready to use mix with pineapple shredded fine and serve in sherbert glasses whipped with cream.

*Mrs. J. Edward Hawkins.*

### LEMON PUDDING

One heaping tablespoon flour, 1 cup sugar; one-half teaspoon salt, 1 cup boiling water, 1 tablespoon butter, 3 egg yolks, juice 1 lemon. Sift together flour, sugar and salt, add boiling water and stir until smooth. Add the butter, the yolks beaten light and mixed with lemon juice. *Mrs. R. C. Fell.*

### DANISH PUDDING

To well beaten whites of 5 eggs add 5 tablespoons sugar and one-half cup chopped raisins, which have been soaked in wine for 3 hours, one-half cup shelled pecans. Bake 20 minutes. Serve immediately with whipped cream. *Mrs. Ross Smith.*

### MRS. GEORGE *R.* WARD'S SLICED SWEET POTATO PIE

Line pie pan with a rich crust. Boil, peel and slice lengthwise a medium sweet potato; lay the slices in the pan. Break a kitchenspoon of butter into small pieces and scatter over the potatoes. Half teaspoonful cinnamon, one-half teaspoonful of allspice, a little salt, 1 teacup sugar, 4 large spoonfuls water, 2 of sherry, 2 of whiskey. Then put on top crust and bake. Serve hot with powdered sugar spinkled over top.

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Sauce for pie.—One cup sugar, one-half cup water, 2 tablespoons of vinegar, 3 tablespoons of wine, 3 tablespoons of whiskey, one-half teaspoon cinnamon, one-half teaspoon alspice. Boil until it is a medium syrup. Pour over pie.

### CUSTARDS IN CUPS

One quart milk, 1 cup sugar, 6 eggs, a little salt. Boil the milk and pour it into the well beaten eggs, sugar and salt. Stand earthenware cups in boiling water. It will require about eight of the ordinary size. Bake in moderate oven until it will cleave apart and not run, when a knife blade is thrust into it. Grate over nutmeg.

*Jessie A. Boyle.*

### SPONGE CAKE PUDDING

To 4 well-beaten eggs add 2 cups sugar, beat. Then stir in 2 cups of flour to which 2 teaspoonfuls of baking powder have been sifted. Then add 1 cup of boiling water. Serve with sauce.

*Mrs. Chas. Foster.*

### MARSHMALLOW DAINTY

One pound marshmallows, 3 eggs (whites only), 1 cup nuts, 1 cup cherries (or grapes), 1 tablespoon sherry. Pour 2 tablespoons of warm water over the marshmallows, leave on stove until dissolved. Stir in the whites of 2 eggs, beaten stiff. Add cup of nuts and 1 of cherries finely chopped and 1 tablespoon of sherry. Put in cool place until stiff and serve with whipped cream.

*"Aunt Holland" and "Nebraskey."*

### TRANSPARENT PIE

Four eggs beaten separately, 2 cups of sugar, 1 cup of butter. Cream butter and sugar; add yolks of eggs; flavor to taste. Two tablespoonfuls of jelly put in bottom of pie first. Add the whites as a meringue.

*Mrs. K. W. Constantine.*

### PRUNE MERINGUE

The well beaten whites of 4 eggs, cup of stewed prunes, drain from the juice, remove the stones and run through sieve. One-half cup of crushed nuts added, whip this into the meringue. Flavor with wine or vanilla, serve in Parfait glasses with whipped cream.

*Mrs. H. Y. Webb.*

### CHESS PIE OR CAKE

Four eggs (beaten light), 2 cups of sugar, 1 cup of rich cream, two-thirds of a cup of butter, 2 tablespoons of flour, with cinnamon or nutmeg flavoring. Bake in pastry or muffin tins.

*Mrs. K. W. Constantine.*

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### SARAH COTTEN HALE'S NEVER FAIL LEMON PIE

One cup sugar, 1 cup boiling water, juice and grated rind of one lemon, 1 heaping tablespoon flour, 1 heaping tablespoon butter, yolk of 3 eggs, well beaten. Use whites of eggs for meringue, using 2 rounded tablespoons sugar for each egg. Cream flour and butter together, add well beaten yolks of eggs and juice and grated rind of lemon. Add sugar to boiling water and mix all together, then cook in double boiler till thick. Brown pastry in pans then after mixture is cooler, put in pans and brown top slightly. Remove from oven and cover with meringue, then brown again.

### MONTROSE PUDDING

One quart of good cream, 1 cup granulated sugar, yolk of 6 eggs, 1 tablespoon of vanilla. (If wanted pink use a little coloring matter.) Put 1 pint of cream on to boil in double boiler. Beat yolks and sugar together until light. Stir this into the boiling cream. Cook and stir until it thickens (abut 1 minute). Take from fire, add the remaining pint of cream, and vanilla, and let stand until cool and freeze. When frozen pack in a round mold, leaving a well in the center. Fill this with marischino cherries, cover it over with some of the pudding you have taken out—pack in salt and ice and let stand 2 hours. Serve with the following sauce, poured around it.

Sauce—1 heaping tablespoon of gelatine, one-fourth cup pulverized sugar, 1 pint of cream, yolks of 3 eggs, 1 teaspoon of vanilla. Cover gelatin with water and soak one-half hour. Put the cream on to boil in double boiler. Beat eggs and sugar together until light, add to boiling cream. Stir until it thickens, add the dissolved gelatine, add vanilla, 2 tablespoons of brandy and 4 tablespoons of sherry. Stand in cool place until served. This quantity will serve twelve people. *Mrs. R. H. Pearson.*

### CARAMEL PIE

Two cups of brown sugar cooked to an icing, drop in lump of butter, size of an egg. Put in another pan yolks of 4 eggs. Stir in 2 tablespoons of flour and 1 pint cream. Mix this with the sugar icing and cook in double boiler until thick. Bake in two crusts. Use the white for meringue. *Mrs. A. A. Adams.*

### CHOCOLATE PIE

Two cups milk, two-thirds cup of sugar, yolk of three eggs, two tablespoons corn starch, four tablespoons grated chocolate. Heat milk, sugar and chocolate. When hot add the corn starch mixed with a little milk. Add eggs, let all come to a boil. Have crust baked and put chocolate filling in crust. Beat whites of three eggs, add three tablespoons sugar. Spread over pie, and brown in the oven.

*Mrs. Ned McDavid.*

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### FOAMING SAUCE

Whip white of 1 egg and one-half cup powdered sugar to a stiff froth. Whip separately 1 cup thick cream to a solid froth. Mix lightly together, flavor with 1 tablespoon sherry.

### PARIS SAUCE

(For Sweet Dumplings)

Put a glassful of grapejuice into a sauce pan with a large tablespoon of powdered sugar and the well beaten yolks of 2 eggs. Stir the mixture until it begins to thicken, then add very gradually 3 tablespoons of thick cream; the sauce must not boil after the cream is added. *Mrs. Louis Hall.*

### COCOA PASTE

One pint boiling water, seven and one-half tablespoonfuls cocoa, one-third teaspoonful vanilla, few grains salt. Put the cocoa in a sauce pan and gradually add the boiling water, stirring until cocoa is thoroughly dissolved. Boil till it thickens—about five minutes—stirring constantly, and then add salt and vanilla. This will keep for sometime in a cool place. Use this as a basis for iced and hot cocoa as well as any cocoa or chocolate receipe.

### FRUIT ROLLS

Make a short biscuit dough; roll thick and cut with large biscuit cutter, then roll each till the size of bread and butter plate. Fill with either diced apples, cherries or berries, or even stewed dried fruit, and two tablespoons of sugar, also a piece of butter, a dust of nutmeg. Catch up edges of dough blanket, fashion together, or turn over on side and pinch the edges together well. Bake in a moderate oven and serve with powdered sugar and butter. *Mrs. E. B. Evans.*

### FIG PUDDING

One-half pound figs, one-fourth pound seeded raisins, one-fourth pound citron, 2 eggs, 1 cup of cracker crumbs, 1 cup sweet milk, one-fourth teaspoon baking powder, one-fourth cup flour, one-fourth cup suet, one-fourth cup sugar, pinch salt. Grind dry ingredients in meat chopper. Steam two hours.

Sauce—One-third cup butter, 1 cup brown sugar, creamed, 2 tablespoons whiskey dropped in. *Mrs. Middleton S. Barnwell.*

### COCOA-MACAROON TRIFLE

Two eggs, 1 cup milk, 3 tablespoons sugar, one-eighth teaspoon salt, 12 macaroons, 1 cup whipped cream, sweetened and flavored, 3 tablespoons cocoa, 1 tablespoon almonds blanched and shredded (other nut meats may be used), 1 cup fresh fruits. Heat milk in double boiler, pour it slowly over the eggs beaten with sugar and

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salt. Cook, stirring constantly until it coats spoon, add the cocoa; mix and chill. Place fruit in a low glass serving dish, crumble the macaroons over the fruit, pour over the cocoa custard and let stand until macaroons soften. Heap with whipped cream and sprinkle with almonds, appetizing dessert. *Mrs. Ned McDavid.*

### FRIED BANANAS (A LUNCHEON DISH)

Peel ripe bananas, cut into crossways, then slice lengthways. Salt slightly, dip in beaten egg, then cracker crumbs or meal or stale bread crumbs, and then fry a light brown in butter or drippings. Serve with a sauce of one cup of boiling water, butter the size of an egg, 1 cup sugar, a tablespoon of corn starch, one-half cup of seeded raisins, and lemon juice. *Florence Tarrant, Jr.*

### BANANA PIE

3 bananas, 1 cup sugar, 1 tablespoon butter, one-third cup flour, one-fourth teaspoon vanilla, three-fourth cup water, 2 eggs. Cream butter and sugar. Beat in egg yolks and flour. Add boiling water. Cook until thick, cool and add vanilla. Slice layer of banana in crust layer of cream filling layer banana layer of filling. Cover with meringue made of the whites with 2 tablespoons sugar. Crust.—Not quite a cup flour, 2 tablespoons lard, one-fourth teaspoon salt, cold water. *Mrs. C. S. Simmons.*

### COCOA CREAM ROLL

Five eggs, three-fourths cup sugar, 3 tablespoons cocoa, whipped and flavored cream. Beat yolks five minutes, add sugar and beat thoroughly. Blend with stiffly beaten egg whites, then add the cocoa and mix thoroughly. Bake in a buttered paper-lined pan in a slow oven from 10 to 15 minutes. Roll; when cold, unroll, spread with the whipped and flavored cream and roll. Serve very cold as a dessert, or may be sliced when cold and served with iced cocoa. Can also be baked in four square layer-cake pans, rolled and cut to use as cake. Will serve 20 pieces, or baked in one large roll for dessert and serve 6 portions.

### CREAM PIE

Pour a pint of rich cream over a cup of pulverized sugar. Let stand until the whites of three or four eggs are beaten to a stiff froth. Add cream, beaten thoroughly. Grate a little nutmeg over mixture and bake in two pie plates with crisp short bottom crust without upper crust. By adding lemon or orange juice, or cocoanut, this is a good foundation for other pies. *Mrs. A. T. Sexton.*

### GINGER PUDDING

One cup molasses, 1 egg, 1 teaspoon soda, 1 teaspoon ginger, two-thirds cup boiling water, one and one-half cup flour, pinch salt. Steam 2 hours.

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Sauce for ginger pudding.—One-fourth cup melted butter, 1 cup sugar, 1 egg, vanilla, all beaten together. Add 1 cup whipped cream *Mrs. Middleton S. Barnwell.*

### MRS. BROWN'S COCOANUT PUDDING

Two tablespoons of flour, one and one-half cups of sugar, one-half cup shredded cocoanut, small pinch nutmeg and salt, one-half teaspoonful of vanilla extract. Mix dry ingredients together. Add 1 quart sweet milk, yolks of 4 eggs, small portion of butter, put in oven and bake slowly until congealed. Whip whites of egg until stiff, put on top, sprinkle with cocoanut and brown in quick oven.

*Mrs. C. S. Simmons.*

### EMERGENCY DESSERT

Cut stale bread in slices three-fourths of an inch thick and trim the edges. Lay the slices in a shallow or flat dish and pour over it a pint of milk into which a beaten egg has been stirred. In about 15 minutes lift out and fry in deep fat, or butter, a golden brown on both sides. Serve in a neat pile with a mixture of cinnamon and sugar, the proportion being 1 teaspoon of ground cinnamon to 2 tablespoons of sugar. Cream poured over all is delicious.

*Mrs. Frank Lyde.*

### "POOR MAN'S PUDDING"

Toast stale bread, cut into cubes. Make a boiled custard of 1 quart of milk, 1 cup sugar, yolks of 2 eggs. Pour over the toast. Beat whites of eggs stiff, add 2 tablespoons sugar. Put on the pudding and brown. *Mrs. E. T. Douglass.*

### SIMPLE PUDDING SAUCE

One cup sugar and 1 egg beaten hard, 1 tablespoon of boiling water. Set on stove and get hot. Flavor.

### WHITE CUSTARD

The whites of three eggs well beaten with a pinch of salt, and one pint of sweet milk. Bake in cups like caramel custards. When cold, serve with shaved maple sugar and whipped cream.

### COCOANUT PUDDING

One-half cup grated cocoanut, 1 cup and a half cold rice, 2 eggs, three-fourth cup sugar. Whip the meringue until it stands, then add: 2 tablespoonfuls of sugar. Bake pudding and spread meringue and brown. *Mrs. R. C. Fell.*

### MAPLE SYRUP PUDDING

One and one-half quarts sweet milk, 4 eggs, 2 cups maple syrup, 3 heaping tablespoons of corn starch. Put the milk in double boiler. When it reaches the boiling point add the maple syrup slowly. Beat

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the yolks of three eggs and whole egg together, add corn starch dissolved in a little cold water. Add this to boiling milk. Cook until thick. Pour into baking dish and bake 20 minutes. Spread over top a thick meringue made by beating the whites of 3 eggs with 3 tablespoons of sugar. Set in stove and let brown. Serve either hot or cold, with whipped cream. *Mrs. R. A. Terrell.*

### PEACH SURPRISE

1 egg, 3 spoons of sugar, 1 cup milk,1 cup flour, 2 teaspoons baking powder. Half peaches and lay in pan. Put a little butter in each half peach and a little around in pan that has been well greased. Shake a little sugar over peaches and slip in oven while mixing the batter. Pour batter over peaches and bake. Turn out on platter and serve hot, with whipped cream, or hard sauce.

*Mrs. S. S. Simmons.*

### CHARLOTTE RUSSE

Three eggs beaten separately, 1 cup of sugar beaten lightly into yolks, add whites, one-half box of gelatine dissolved in 1 cup of sweet milk, when cool, pour over the yolks, then add rapidly 1 quart of whipped cream, add 3 tablespoons of sherry, beat till it begins to thicken. *Mrs. H. Y. Webb.*

### A DELICIOUS DAINTY FOR AFTERNOON TEA

Slightly butter any thin round variety of unsweetened crackers and put a marshmallow in the center of each, with a tiny piece of butter on the top of the marshmallow. Place in a hot oven for a few minutes, just long enough for the marshmallow to soften and spread and brown a little on top. *May T. Holder.*

### PINEAPPLE CUSTARD

One can of grated pineapple, one coffee cup of sugar, half cup of butter, one cup of cream, yolks of four eggs baked in rich paste, froth the whites and mix with a little sugar and spread on the custards when done and put them back in the stove and bake until a light brown. *Mrs. E. B. Evans.*

### BLANC MANGE

Put into saucepan three-quarters cup corn starch, add pinch salt and four tablespoons sugar, moisten with one-quarter cup cold milk, then add two and one-quarter cups boiling milk. Boil for five minutes, stirring constantly. Flavor with one teaspoonful vanilla extract, allow to boil up, mixing well, then pour into a wetted mold. If chocolate flavor is desired, grate two ounces sweet chocolate into a small saucepan with one tablespoon milk and allow to warm till dissolved. Turn into the custard when adding vanilla.

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### BAKED FIGS

Twenty-four large pulled figs, one-fourth cupful blanched almonds, 1 lemon, one-fourth cupful seedless raisins, 1 tablespoonful crystalized ginger. Cover the figs with boiling water and let stand five minutes. Drain. Cut a slit along one side of each fig and fill the cavity thus formed with the nuts, raisins and ginger mixed together and chopped fine. Lay closely in a casserole, squeeze the lemon juice over, cover and steam one hour. Serve cold with or without whipped cream.

### QUEEN OF TRIFLES

One pound lady fingers, 1 pound macaroons, one-half pound shelled almonds, half pound crystalized cherries, 1 pint sherry wine, 1 quart cream, 1 pint milk, 1 egg, half cup sugar, 10 cents worth rose-water. Soak macaroons in wine, blanch almonds, chop, but not too fine, pour rose-water over them and let stand a while. Take your milk, let boil, then beat eggs, sugar and 2 tablespoonfuls of flour, until very light, add to your milk when it boils, then cook until very thick, so as to make your trifle thin; after this gets cool, add your almonds and rose-water, cut cherries, whip your cream until very thick, then fill your bowl, commence with your lady fingers, cut them in half, custard, macaroons, cream and put the cherries all through the bowl as you put the layers of cake, custard, etc. Have cream on top with the cherries. *Mrs. O. L. Stephenson.*

### FILLING FOR CREAM PIE

Yolks of 3 eggs, 1 pint milk, 1 cup sugar, 2 tablespoons flour, 1 tablespoon butter, pinch of salt. Cook in double boiler until thick, add teaspoon vanilla. *Ella Hubbert.*

### BUTTER SCOTCH PIE

One cup brown sugar, 2 rounding tablespoons butter, 2 rounding tablespoons flour, yolks of 2 eggs, 1 cup of milk. Cream brown sugar, butter and flour together. Mix eggs and milk together and heat to boiling. Remove from fire and pour over sugar, butter and flour. Mix all together and let come to a boil until thick. Pour into rich crust, which has been browned. Beat whites of eggs and spread on top, adding a little sugar. *Mrs. H. L. Schlegel.*

### SWEET POTATO CUSTARD

Five eggs, 1 cup butter, 3 cups sugar, 1 cup of potatoes boiled and mashed. Season with nutmeg and lemon. Bake in pastry. Very nice. *Mrs. W. J. Cameron.*

### MARSHMALLOW SAUCE

Three-fourths cup sugar, one-fourth cup milk, one-half pound marshmallows, 2 tablespoons boiling water. Melt the sugar in the

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milk; let boil without stirring five minutes. When lukewarm beat until thick and white. Then set over hot water and stir until thin enough to pour. Stir the marshmallows and water in a double boiler until smooth; pour on the thin syrup and beat together. Serve hot.

*Mrs. Fred LeVert.*

### BANANA FLOAT

Place in a double boiler 1 pint of milk, 2 tablespoonfuls of sugar, the yolks of 2 eggs, one teaspoonful cornstarch; stir over the fire until thick, add little vanilla flavoring, and when cold beat the two whites to a stiff froth; mix with a little sugar. Cut 2 bananas into slices, place them in a dish, pour over the custard and put the whites of egg in the shape of a small snowball on top.

### APPLE CUSTARD

Three eggs, 1 cup sugar, one-half cup milk, small piece of butter size of a nut, beat eggs together, whites and yolks. Melt butter and mix flavor with nutmeg. Into this pour a heaping cup of stewed fresh apples, sweetened slightly to taste. Mix them well with the batter and pour into pastry and bake without the meringue. It is better to stew the apples the day before and mix in the batter cold the day after; for custards mash the apples thoroughly. This makes two custards. *Mrs. John R. Perkins.*

### CARAMEL PUDDING

Boil 1 quart of milk, add the yolks of 4 well beaten eggs, 1 cup of sugar, 4 tablespoonfuls sifted flour, 1 teaspoonful of Cooper's gelatine, dissolved in cold water,1 cup brown sugar dissolved in boiling water, and burn to brown, stir in the custard, pour into a pan with 3 tablespoonfuls of sugar beaten into 4 whites of eggs and browned. *Mrs. A. H. Benners.*

### GRAPE JUICE—GINGER-ALE JELLY

Heat 1 pint of grape juice with two tablespoonfuls of sugar; when hot, pour over 2 tablespoonfuls granulated gelatine which has been previously cooked in a little cold water. Add 1 pint of ginger ale. Cool and stand in ice until ready to serve.

### QUEEN'S APPLE TARTS

One cupful of apple sauce, 3 tablespoonfulls of currant or other jelly, four eggs, sugar to taste. Line a deep pie plate with puff paste and bake a delicious brown. Have ready a boiled custard made from the yolks of the eggs and milk sweetened to taste. When the pastry is baked, put into it a layer of half the apple sauce, 1 of jelly, 1 of custard, then the rest of the apple sauce. Whip the whites of the eggs to a stiff froth, beat in 2 tablespoonfuls of sugar. Spread over tarts, and bake a light brown.

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### EGG PUDDING

Six eggs well beaten, one and one-half cups of sugar, 1 quart of sweet milk. Flavor to suit taste—lemon or vanilla—add one tablespoon of butter and a little flour to thicken, bake in pudding pan. Serve cold. *Mrs. Frank Spain.*

### APPLE FRITTERS

Apple fritters with either hard or soft sauce are very good. They are better, if, while mixing the batter the sliced apple stands covered with lemon juice, a little sugar and cinnamon.

### CHOCOLATE BREAD PUDDING

One cup bread crumbs soaked in 1 pint milk, mix 1 tablespoon cocoa with one-fourth cup sugar, and add 1 egg well beaten. Add to the bread crumbs and bake in slow oven.

### ORANGE CHEESE TARTS

Peel and seed large sweet oranges, saving every drop of the juice. Cut half of the parings into strips and boil until tender, then lay in ice water until they are cold. Drain and dry and pound them to a paste with twice their weight in powdered sugar. Now stir in the reserved juice and the finely chopped pulp of the oranges with a tablespoon of the warmed butter (not melted). Beat all together light with the stiffened whites of 2 eggs added at the last. Fill the paste pans lined with a good puff paste with the mixture and bake in a steady oven. You may if you like lay a teaspoon of meringue upon the top of each when they are done and set upon the upper grating of the oven to form and to color lightly. Eat cold. They are really delicious. *Mrs. Henry DeBardeleben.*

### PLUM PUDDING

Six eggs throughly beaten; 1 cup of bread crumbs, 1 cup of sugar, one-half cup of butter, 1 cup of whiskey, one-half pound of currants, one-half pound of raisins, one-half pound of citron, one-half pound of apples, chopped fine, 1 teaspoon each of nutmeg, spice, cloves. Steam in buttered milk 3 hours. Serve either with hot or cold sauce. *Mrs. S. E. Hunley.*

### EASTER PUDDING

Grate sufficient fresh cocoanut to fill a coffee cup. Mix with it 2 rounded tablespoonfuls of powdered sugar, the white of 1 egg, and a tablespoon of vanilla extract. Last of all stir in lightly 1 cupful of stiffly whipped cream. Put a slice of angel cake on each plate and heap upon it some of the cocoanut cream, sprinkling the whole with powdered pistachio nuts. *Katherine Lynch.*

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### CROTON SPONGE

6 eggs, one-half pound butter, 4 cups flour, 2 cups sugar, 1 cup sweet milk, 2 teaspoons baking powder. Flavor with lemon or vanilla. Mix half sugar with eggs, other half with butter, beating each until thoroughly light. Then mix and add flour and milk. Add flavoring, and bake in medium hot oven. *Mrs. C. S. Simmons.*

### CHOCOLATE FLOAT

Just make your usual quantity of hot cocoa in the morning (follow directions on the can) allow it to cool off gradually, and place in refrigerator till cold. When ready, serve in parfait glasses, with a heaping spoonful of vanilla or chocolate ice cream. If preferable, use whipped cream instead of ice cream and add a candied cherry as a garnish. *Martha Prince.*

### CREAM PUFFS

One cup boiling water, 2 ounces butter, 1 cup flower, 4 eggs, 1 teaspoon Rumford baking powder, one-half pint whipped cream, sweetened and flavored to taste. Have the water in a sauce pan; add the butter, and when thoroughly boiling throw in the flour and stir until it forms a smooth paste, leaving sides of sauce pan clean. When cool, break the eggs into the mixture one at a time, beating in each one thoroughly before adding the next. When all are in add the baking powder, and drop in spoonfuls on baking tins, some distance apart. Bake slowly about three-quarters of an hour, or until the cakes feel very light. When cold remove soft inside portion and fill with the whipped cream. *Lise Shropshire.*

### PEACH DAINTY WITH MARSHMALLOWS

Canned peaches, marshmallows, cornstarch, milk, and sugar. Put 2 halves of peaches into a sauce dish; cover with a hot corn starch sauce. Place a marshmallow on top; set aside to cool. The sauce is made of peach syrup and milk thickened with corn starch and sweetened to taste. *Martha Latady.*

### PINEAPPLE DELIGHT PUDDING

One small can grated pineapple, 1 package vanilla wafers, 1 pint milk, 2 eggs (separate) 1 cup sugar, 2 tablespoons flour or corn starch, 1 teaspoon vanilla; let milk come to a boil; mix flour and sugar, stir in and cook till thick; beat egg yolks well then stir in and cook a few minutes, add flavoring; put a layer of vanilla wafers in an oblong baking dish, then layer of grated pineapple, then a layer of custard, repeat this a second time, leaving custard on top; beat the whites of eggs light, adding 2 tablespoons sugar; spread this

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maringe on top and run in oven to brown; serve cold cut in squares; can be made the day before and put in ice box; sufficient for six people. *Mrs. Norvell W. Cullom.*

### POOR MAN'S PUDDING

One cup brown sugar, 1 cup New Orleans molasses, 1 teaspoon soda (dissolve in ½ teaspoon each, nutmeg, cinnamon and ground cloves, ½ teaspoon salt, 1 cup seeded raisins, 1 cup currants (washed), 1 cup finely chopped beef souit, 1 cup sweet milk, flour to thicken, making a stiff batter; bake in moderate oven one hour in pan with tube; this can be made and kept in tin box and steamed when needed, serving hot with hard sauce.

*Mrs. Smith Cullom.*

### MARSHMALLOW PUDDING

Thirty-five marshmallows (½ pound will be enough) 1 teaspoonful vanilla, 1 cup cream—1 tablespoon sugar—whites of 2 eggs —1 tablespoon granulated gelatine; cut marshmallows in three pieces, mix with enough powered sugar to prevent sticking together.

Dissolve gelatine in boiling water (one cup water) take one cup cream-sugar and vanilla mix with gelatine when cool (before begins to stiffen) and put with the beaten whites of eggs and marshmallows.

If cream is thick enough it may be whipped.

*Mrs. Norvell W. Cullom.*

### BAKED APPLES

10 good sized apples, 15 cents worth cinnamon drops, one and one-half pints of water, sugar to taste. Core and peel apples. Cover with sugar and fill with cinnamon drops, pour water around and bake. Bananas or raisins and nuts are nice to fill them with also. If the latter, do not put in till apples are nearly done. They may be also served with whipped cream. If wanted for salad, leave out sugar; put cream cheese and mayonnaise on top. *Kate Gehes.*

### COCOANUT SNOW

Grate the white of a cocoanut, heap it up in the center of a dish and ornament with peach or grape leaves. Serve with snow cream made in this way: Beat the whites of five eggs to a stiff froth, add two large spoonfuls of powdered sugar and a large spoonful of rose water or pineapple, beat all together well and then add a pint of sweet milk. Chill thoroughly and serve. This is a most delicious dish as well as a beautiful one.

### "RYEFIELD" PLUM PUDDING

One and one-half pounds of raisins, one-half pound currants, one-half pound of citron, one-half nutmeg and a little ginger, three-fourths pound of bread crumbs, one-half pound of flour, three-fourth pound of kidney suet chopped fine, mixing in a little flour as you

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chop and freeing it of strings; 9 eggs, 1 glass of brandy. Mix the bread crumbs, flour, suet, spice and a little salt. Flour the fruit and mix in evenly. Then add the well beaten eggs and brandy. Scald and flour a square of heavy linen; lay it in a bowl and pour in the batter—leave room for pudding to swell—and tie the bag securely. Place it on a plate in a pot of boiling water; boil steadily about 6 hours, keeping the water replenished as needed from a kettle of boiling water. When done place the pudding in a pan of cold water for a moment to disengage it from the bag. Serve with a hard or liquid sauce flavored with brandy, rum or wine. *Jessie A. Boyles.*

### AMBROSIA

One cocoanut, 6 oranges, 1 can pineapple, powdered sugar to taste. With sharp knife clip oranges into bits, grate cocoanut; layer of oranges, pineapple, cocoanut, alternately. Pour over all the juice from the pineapple and the juice of 1 lemon which has been weakened a little with water, and sweetened. This may be served with or without whipped cream. *Mrs. A. T. Sexton.*

### HURRY UP DESSERT

Break in pieces 3 soda crackers or 5 milk crackers and half a cake of sweet chocolate. Cover them with milk and bake until all the milk is absorbed and the chocolate and crackers are one. Serve hot, with a cold sauce made by beating sugar and butter together.

### DELICATE DESSERT PUFFS

One pint of milk, 1 pint of cream, whites of 4 eggs, beaten to a stiff froth; 1 heaping cup of sifted flour, 1 scant cup of powdered sugar, add a little grated lemon peel and a little salt; beat these all together till very light, bake in gem pans pulverized sugar over them and eat with sauce flavored with lemon.

*Mrs. R. T. Humphreys.*

### HOT CHOCOLATE SAUCE

Four squares of chocolate, melted; 1 cup sugar. Don't put sugar in until chocolate is melted. 1 cup hot water. Cook until it begins to thicken.

### MAPLE BAVARIAN CREAM

One cup apple syrup, one-fourth package Knox gelatine, 1 cup broken nut meats, one and one-half cups heavy cream, 3 egg yolks, one-fourth cup cold water. Heat syrup to boiling and pour gradually over beaten eggs. Beat well and heat in double boiler until slightly thickened. Add gelatine, which has been dissolved in the cold water. Beat a little. Add the nuts, and place in ice box until cool. Then fold in whipped cream. Pour into molds. Set aside until firm. Serve with whipped cream. *Mrs. H. A. Skeggs.*

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# CAKES

3 cups flour
2 tsp b.p.

## JAPANESE CAKE (MOST DELICIOUS)

One cup of butter, two cups of sugar, one cup of sweet milk, eight whites of eggs, vanilla. Bake in three layers.

Filling—Yellows of eight eggs, one and one-half cups of sugar, two cups grated cocoanut, one pound raisins, two cups of nuts, 1 cup sherry wine, beat eggs and sugar together and wine, cocoanut, nuts and raisins, in order. Cook slowly until thick. Put filling between layers and on top, then next day, ice the cake with a very thick, fluffy white icing. I have used cocoanut icing, which makes it even more delicious.

*Mrs. Frank W. Smith.*

## SCRIPTURE CAKE

Four and one-half cups of 1 Kings 4:28 (flour! one and one-half cups of Judges 5:25 (butter); 2 cup of Jeremiah 6:20 (sugar); 2 cups 1 Samuel 30:12 (raisins); 2 cups of Nahum 3:12 (figs); 1 cup Numbers 17:8 (almonds); 2 tablespoonfuls of 1 Samuel 14:25 (honey). Season to taste with 2 Chronicles 9:9 (spices); 6 of Jeremiah 17:11 (eggs); a pinch of Leviticus, (salt); one and one-half cups of Judges 4:19 (milk); 2 teaspoonfuls of Amos 4:5 (baking powder). Follow Solomon's prescription for making a good boy in Proverbs 23-14, "Thou shalt beat him well."

*Mrs. Ned R. McDavid.*

## TEA CAKES OR COOKIES

One and one-half cups of sugar, one-half cup lard, one-half cup butter mixed; 2 eggs, 1 heaping teaspoon baking powder, 1 tablespoon cream, water or milk; flavor to taste. Barely enough flour to roll. Keep mixture cold. Bake in hot oven.

*Mrs. S. E. Greene.*

## FEATHER CAKE

One cup sugar, 2 eggs, butter size of half an egg, one-half cup of sweet milk, 1 cup of flour measured before sifting, 2 level teaspoons baking powder. No flavoring. Good for layer cakes.

*Mrs. Lydia Gross.*

## SOFT GINGERBREAD

One cup molasses, 1 cup sugar, one-half cup butter, melted; 1 teaspoon ground ginger, one-half teaspoon ground cinnamon, 1 cup water, 4 cups flour, one-half teaspoon salt, 1 teaspoon soda. Stir the molasses, sugar and butter together; add the water, then the flour, salt, soda and spices sifted together, and beat hard. Bake in two well greased pans in a moderate oven about half an hour.

*Mary Beard.*

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### CHOCOLATE ICING

Two cups sugar, three-fourth cake chocolate, 1 egg, 1 tablespoonful of butter, 6 tablespoonfuls sweet milk. Stir well and let boil five minutes. Take off stove and beat well until cool. This makes a very creamy, satisfactory icing. *Mrs. R. C. Fell.*

### RIBBON FRUIT CAKE

Black Part—One and one-half cups sugar, one cup butter, 2 cups browned flour, yolks 6 eggs, one and one-half pounds raisins, 1 pound currants, one-half pound citron, one-fourth pound nuts (English walnuts), two-thirds cup whiskey or wine, 1 teaspoon soda dissolved in hot water, one-half teaspoon each cloves, cinnamon, nutmeg and allspice. Beat well, add fruit, lastly the soda. Take small amount and bake to test—add more flour if necessary.

White Part—Whites 6 eggs, 1 cup white sugar, one-half cup butter, one-half cup sweet cream, two and one-half cups flour; 2 heaping teaspoons baking powder, 1 pound almonds chopped fine; one-half grated cocoanut, one-half pound citron, teaspoonful rose-water, 1 teaspoonful lemon extract, 1 small slice sugared orange peel. Put in pan alternating dark and white until batter is all in pan. Bake as usual for fruit cake. *Mrs. I. F. McLaughlin.*

### DEVILS FOOD CAKE

1 cup of grated chocolate, one-half cup milk, three-fourths cup brown sugar. Cook together until smooth and creamy, then let cool and add 1 teaspoon vanilla. One cup brown sugar, one-half cup butter, cream together, one-half cup milk, 2 cups flour, 2 eggs not separated, but well beaten, 1 teaspoon soda, level, dissolved in warm water and put into cup of milk. Stir in chocolate and bake in layers.

Icing—2 cups sugar, covered in water, 1 tablespoon vinegar, whites of 2 eggs, well beaten. Cook sugar until it rolls in your finger after being put in water. Then pour slowly into eggs and beat until stiff enough to spread. Flavor with vanilla. *Mrs. Frank Crockard.*

### MISS ANNIE'S COCOA SPICE CAKE

Two sticks butter or half a pound, 2 cups sugar, 4 eggs, 1 cup sweet milk, 4 cups flour, 3 teaspoons baking powder, 2 tablespoons cocoa, 2 teaspoons ground cinnamon, 1 teaspoon each ground cloves, allspice and nutmeg. Bake in layers and put together with thick white icing. *Mrs. Lonnie P. Munger.*

### WHITE CAKE

One cup sugar, butter size of an egg, three-fourths cup of water, one and one-half cups flour, one and one-half teaspoon baking powder, 1 teaspoon lemon extract, whites of three eggs. (Very nice.)

*Mrs. Best.*

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### MRS. M. C. MIXON'S TEA CAKES

One cup butter, 2 cups sugar, 5 eggs, 1 quart flour, one-half cup buttermilk, one-half teaspoon soda, 2 teaspoons baking powder. After rolling out, sprinkle with granulated sugar and cut into shape.

### ANGEL ROLL

Whites of five eggs, beaten stiff; 1 scant cup sifted sugar, 1 scant cup sifted flour, 1 teaspoon cream of tartar. Sift flour several times. Beat whites very stiff, add cream of tartar, then sugar and flavoring. Fold in flour last. Bake in sheet. Turn out on damp cloth. Spread filling on while cake is warm and roll up.

Filling—Make cream with one pint milk, 2 eggs, one-half cup sugar and 1 tablespoonful corn starch. Cook until thick, add one small can shredded pineapple, set aside to cool. When cool, mix in one cup whipped cream.

### ROSE CAKE

Whites of 4 eggs, 1 cup sugar, one-half cup milk, one-half cup butter, 2 cups flour, 2 teaspoonfuls baking powder. Tint batter pink with cake coloring. Flavor with rose extract.

### DIXIE COOKIES

One-half cup light brown sugar, 1 cup butter, 1 cup chopped raisins, 1 cup English walnuts, 3 cups flour, 3 eggs, 1 teaspoon soda in 3 tablespoons hot water, nutmeg to taste. *Mrs. W. M. Walker.*

### CHOCOLATE GINGER CAKE

One-third cup Crisco or butter, one-half cup sugar, one-half cup Karo or molasses, 2 ounces melted chocolate, 1 cup thick sour cream or milk, 2 cups flour, one-half teaspoon salt, 1 tablespoon ginger, 1 teaspoon cinnamon, one-fourth teaspoon cloves, 1 teaspoon baking powder, 1 teaspoon soda. Sauce is creamed butter and pulverized sugar, and flavor with vanilla; no nutmeg.

*Mrs. Lewis C. Morris.*

### STRAWBERRY FILLING FOR CAKE

1 cup thick cream, one-third cup sugar, white of 1 egg, one-half cup strawberries, one-half teaspoon vanilla. Beat cream until stiff, using Dover egg beater; add sugar, white of egg beaten stiff, strawberries mashed and vanilla.

### APRICOT LAYER CAKE

Half pound of butter, 1 pound powdered sugar, 1 pound flour, 6 eggs, 1 teacup of milk and water, 1 spoonful of baking powder (tea). Mix as other cake and bake in layers.

Filling—Peel 1 can of apricots. Boil juice (sweetened to taste), to a syrup. When cold pass through a sieve with the juice of a lemon.

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Add half pint of cream which has been whipped (and drained) to a stiff froth. Blend carefully and spread between layers of cake. Served with whipped cream this can be used as a dessert.

*Mrs. F. H. Demere.*

### DOUGHNUTS

Beat 2 eggs, whites and yolks separately. To yolks add: 1 teaspoon of salt, 1 cup sweet milk, 1 tablespoon melted butter, one-half cup sugar, mix well. Add 3 teaspoons baking powder and flour enough to roll out, as soft as possible. Whites of eggs added last. Roll about one-half inch thick, cut with a biscuit cutter, using a smaller cutter to cut out a hole in the middle. Fry in deep fat.

*Mrs. Roberta Pearson Callahan.*

### JUMBLES

Cream together two cups of sugar and one of butter, add three well beaten eggs and six tablespoonfuls of sweet milk, two teaspoonfuls of baking powder, flavor to taste, flour enough to make into a soft dough; do not roll it in the paste-board, but break off pieces of dough the size of a walnut and make into rings by rolling out rolls as large as your finger, and joining the ends, lay them on tins to bake, an inch apart, as it rises and spreads; bake in a moderate oven. These jumbles are very delicate and will keep a long time.

### CORN STARCH CAKES

One cupful each of butter and sweet milk and half a cup of corn starch, two cupfuls each of sugar and flour, the whites of five eggs beaten to a stiff froth, two teaspoonfuls of cream of tartar and one of soda; flavor to taste. Bake in gem tins or patty pans.

### SPICE COOKIES

One-half cup molasses, one-fourth cup sugar, one and one-half tablespoons each of lard and butter, 1 tablespoon of milk, one-half teaspoon each of soda and salt, one-half teaspoon each of cinnamon, cloves and nutmeg. Heat molasses to boiling point. Add sugar, shortening and milk. Mix and sift dry ingredients, and add to first mixture. Chill thoroughly, then roll on floured board and cut with biscuit cutter.

*Kate Gehrs.*

### FILLING FOR CHOCOLATE CAKE

Two cups of white sugar, one-half cup milk or cream. Boil until consistency of gum. One teaspoonful of vanilla. Beat until creams. Melt 1 piece of chocolate. Put cream on top of cake and melted chocolate on cream.

*Lise Shropshire.*

### LEMON BUTTER

One lemon, 1 egg, 1 cup of sugar, a teaspoonful of butter. Grate the rind and squeeze the juice of lemon. Boil lemon, sugar

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and butter, pour over beaten egg. Then pour back into pan. Stir over fire until it thickens. *Mrs. Walter H. Blaney.*

### CHOCOLATE FUDGE CAKE

One-half cup of butter, 3 eggs, 1 cup of sugar, cream this together. 2 cakes of chocolate, melt with butter, and add the sugar and eggs. 1 cup flour, 1 teaspoon of baking powder, 1 cup of nuts. Flavor with vanilla. *Mrs. H. J. Early.*

### STRAWBERRY SHORT CAKE

Three-fourth of a quart of un-sifted flour, 3 teaspoons of baking powder, 4 tablespoons of sugar, salt to taste, one full cup of shortening, butter preferred, work part enough to stick together. Divide dough; roll out about half inch thick, butter one piece well with melted butter; lay the other piece on top and bake. When done, divide and butter again. Cut berries up and sweeten; put between and on top of shortcake; serve with whipped cream. It is better not to put cake together until about half hour before serving. Prepare the berries at time of making cake, so that they will have plenty juice. *Mrs. Frank W. Smith.*

### REMOVING CAKE FROM PAN

If your cake sticks to the pan and threatens to break to pieces when you take it out, turn the pan upside down and lay on bottom of it a cloth wrung out of water. After about 5 minutes the cake can be removed without crumbling to pieces.

### CAKE

1 cup of sugar, 1 cup of flour (after sifted), 10 large eggs or 12 small ones, 1 level teaspoon of cream of tartar added when whites are half beaten.

Icing.—One cup of butter, 3 cups of pulverized ~~coffee~~ sugar, if necessary a little cream, half pound of almonds, parch half way then grind and brown in stove. Mix all ingredients well.

*Mrs. A. A. Adams.*

### WHITE FRUIT CAKE

Whites of 8 eggs beaten stiff, 1 pound of white sugar, 1 pound flour, one-half pound butter, 1 cup sweet milk, 2 teaspoons baking powder, 1 grated cocoanut, one-half pound blanched almonds, one-half pound citron cut in very fine squares. Bake in slow oven, increasing heat gradually. *Mrs. A. T. Sexton.*

### LEMON JELLY FILLING FOR LAYER CAKE

One cup sugar, 1 heaping tablespoon flour mixed well with sugar; butter size of hickory nut; juice of 2 lemons, rind of 1 lemon grated, scant one-half cup boiling water. Cook all together until

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mixture is clear. Then add well beaten yellows of 3 eggs, and remove from fire. When cold spread between cake layers, using white icing for outside. You can vary this filling by using rind and juice of 1 orange and juice of 1 lemon. *Mrs. Bartow Eberhart.*

### WHITE PERFECTION CAKE

Three cups of sugar, 1 cup of butter, 1 cup of milk, 3 cups of flour, 1 cup of cornstarch, the whites of 12 eggs beaten to a stiff froth, 2 heaping teaspoons of Royal baking powder. Dissolve the corn starch in the milk and add to the creamed butter and sugar, then the flour and the whites of the eggs. Flavor with lemon or rose water. This is rightly called "Perfection."

*Made by the late Mrs. John J. McDavid.*

### DELICIOUS CHOCOLATE FILLING

Three squares or ounces of chocolate, one and one-half cups sugar, yolks of 3 eggs, one-fourth cup sweet milk, 1 teaspoonful vanilla. Melt the chocolate over hot water in the boiler in which icing is to be made. Add half of the sugar and half of the milk to the melted chocolate and stir until smooth. Then add the remaining milk and sugar and when the mixture has become smooth, beat into the slightly beaten egg yolks and cook until of the consistency to spread. Just before spreading, add the vanilla. (The milk should be heated in separate boiler before adding it to chocolate). This is an infallible receipe; the product never granulates as is sometimes the case when other than pulverized suger is used. The egg yolks likewise tend to make the icing smooth and creamy—perfect.

*Janie L. Greene.*

### GINGER *Cakes* (EXCELLENT)

One-fourth pound lard, three-fourth cup sugar, 1 cup molasses, 1 egg, 1 level teaspoon soda dissolved in one-eighth cup buttermilk, one-eighth cup cold black coffee, 1 good teaspoon salt, 2 level teaspoons ginger, one-fourth teaspoon mace, one-fourth teaspoon cloves. Flour to roll in which has been sifted, 1 teaspoon baking powder. This quantity makes about six dozen cakes.

*Mrs. Bartow Eberhart.*

### ANGEL FOOD CAKE

Whites of 10 eggs, one and one-fourth cups of sugar sifted, 1 cup of Swansdown flour, measured after sifting, 1 teaspoon of cream of tartar. Beat eggs; when creamy add cream of tartar. Beat until stiff and fold in sugar, then vanilla and lastly, the flour. Bake in moderate oven. *Mrs. K. W. Constantine.*

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### LITTLE DARIOLE CAKES

Make a short pie paste and thinly line timbale molds with it. Put into each a small bit of butter and pour in a cream made with 2 eggs, a pint of cold milk, four ounces of sugar, 4 ounces of flour, and flavored with a teaspoonful of orange flower water. Next four ounces of blanched almonds pounded fine with an ounce of sugar and rubbed through a wire sieve are poured into these. These are baked in moderate oven, taken from the molds, and served cold on folded napkins. *Mrs. Ned R. McDavid.*

### BLACK FRUIT CAKE

One pound flour, 1 lb. white sugar, 1 lb. butter, 10 eggs, 2 lbs. currants, 2 lbs. raisins, one-half lb. citron, shaved fine, one-half lb. blanched shaved almonds, 1 pint brandy, whiskey, wine or orange and lemon juice. Soak raisins over night in juice or liquor, 1 teaspoon each nutmeg, cloves, mace, allspice. Bake in a slow oven.

*Mrs. A. T. Sexton.*

### FRENCH BISCUIT

Six eggs, 1 pound sugar, three-fourths pound flour; flavor to taste. Drop on buttered paper, sift powdered sugar on them, then bake. *Mrs. T. O. Smith.*

### MARSHMALLOW FROSTING

Heat 2 tablespoons milk and 6 tablespoons sugar over fire, boil 6 minutes without stirring. In double boiler heat one-fourth pound cut marshmallows. When very soft add 2 tablespoons boiling water, cook till smooth. Beat in hot sugar; keep beating till partly cool, add one-half teaspoon extract of vanilla. Use at once.

*Mrs. Julian Smith.*

### SPICE CAKE

One-third cup of butter, 1 cup of sugar, 2 cups of flour, 1 cup of butter milk, 1 level teaspoonful of soda, 1 level teaspoonful baking powder, 2 eggs, 1 teaspoonful allspice, one and one-half teaspoonfuls cinnamon, 1 teaspoonful nutmeg. Beat sugar, butter and yolks of eggs well and add soda and baking powder to milk, mix with the sugar and eggs, add flour and spices, add two tablespoonfuls of water to cake mixture to take the place of whites of the eggs if you want to make icing. Bake in three layers.

Icing for Cake.—One and one-half cups of sugar, a little water, six marshmallows. Let sugar and water boil until it begins to thread, add marshmallows, and pour over stiffly beaten whites of two eggs, flavor with lemon. *Mrs. J. E. Bomar.*

### ALMOND CAKE

One pound almonds, 1 pound sugar, 12 eggs. Wash and dry almonds with hulls on them. Put through meat chopper. Beat yolks

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of eggs and sugar until light and fluffy. Then put in the nuts and fold in beaten whites last thing. Bake in slow oven. Use white icing. *Mrs. Alfred A. Walker.*

### WHITE CAKE (NEVER FAILS)

Three cups flour, 2 cupfuls sugar, one-fourth cupful sweet milk, whites of 8 eggs, one-half cupful butter, 1 teaspoonful cream of tartar, one-half teaspoonful soda. Flavor. *Edith Akerson.*

### MAPLE SUGAR FROSTING

Boil one-half pound broken maple sugar with 3 tablespoons water till dissolved and thick enough to rope when dropped from fork. Pour gradually on whipped whites of 2 eggs. Beat till thick enough to spread. *Mrs. Chas. Denegre.*

### GINGER SNAPS

One cup molasses, one-half cup sugar, 1 tablespoon ginger, dash of red pepper, 1 level teaspoon soda, one-half cup creamed butter, flour to roll out very thin. Heat the molasses, pour over sugar and butter, and other ingredients, let stand on ice long enough to get thoroughly cold. Roll as thin as a wafer and bake in quick oven. *Norma Penruddocke.*

### SMALL WHITE CAKE

One cup granulated sugar, one-third cup butter, 2 cups flour, three-fourth cup sweet milk, 2 level teaspoons baking powder, 1 teaspoon vanilla. Whites of 3 eggs. Bake in two layers and put together with white icing. *Mrs. Fred Seger.*

### PRAIRIE CAKE

One cup molasses, one-half cup brown sugar, one-half cup melted butter, 1 teaspoonful each of ground cloves and cinnamon, 2 teaspoonfuls soda, in one cup boiling water, two and one-half cups flour, yolks 4 eggs, well beaten and added last.

Filling—10 tablespoons of boiling water and 2 cups of sugar; boil till it will hair and pour over beaten whites, add 1 chopped cup of seeded raisins, mix and spread over layers.

*From a Western Grandmother's Receipe Book.*

### DATE BARS

One-half teaspoon nutmeg, 1 teaspoon cinnamon, one cup sugar, 3 eggs, 1 cup chopped pecans, 1 pound dates, 1 cup flour, 1 teaspoon baking powder and pinch of salt. Cream eggs and sugar, add nuts, dates, flour, salt, and baking powder. Bake in slow oven for 30 minutes in shallow pan. Before date bars get cold cut in narrow bars, and sprinkle with powdered sugar.

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### DATE CAKE (GOOD)

One package of dates, cut in pieces; 1 cup of nuts, cut fine; 2 eggs, do not separate; one-half cup sugar, 2 tablespoons of sifted flour; 1 tablespoon of baking powder. Flavor with vanilla. No butter is needed. Grease pan well. Serve with whipped cream.

*Mrs. C. S. Simmons.*

### JAM CAKE

One cup sugar, 2 cups flour, 1 cup berry jam, blackberry preferred, one-half cup butter, one-half cup sour milk, 2 eggs, 1 teaspoon soda, heaped; 1 teaspoon ground cinnamon. Bake in three layers.

### LAYER CAKE

Three and one-half cups level of flour, after sifted, 2 level teaspoons baking powder, 2 cups sugar, 4 eggs, 1 cup water, one-half pound butter. Cream butter and sugar well. Break eggs into sugar and butter one at a time. Add flour half at a time, half water, then the rest of the flour and water. To bake: light oven for ten minutes, put cake in, turn light off ten minutes, then re-light one burner and cook 35 minutes, including the ten the light is out.

### CHOCOLATE FILLING (DELICIOUS)

Three cups sugar, one 10 cent cake Baker's chocolate, 3 tablespoons Karo syrup, three-fourths cup milk, small piece of butter. Stir all times it cooks. Test by dropping in water. When it sticks together, turn off light and beat. *Mrs. P. E. Davidson.*

### LITTLETON COOKIES

Cream three-fourth of a cupful of butter, and add gradually while beating constantly one and one-half cupfuls of sugar and three eggs well beaten. Add one scant teaspoonful of soda dissolved in one and one-half tablespoons of hot water and two cups of flour mixed and sifted with one-half teaspoonful of salt and one teaspoon of cinnamon. Then add one cup of chopped English Walnut meats, one cupful of raisins, seeded and chopped and one and one-fourth cups of flour. Drop by spoonfuls on a buttered sheet and bake in a moderate oven. *Janie L. Greene.*

### TEA CAKES

One cupful of butter, 2 cupfuls of sugar, 4 eggs, 1 teaspoon soda, 1 teaspoon vanilla or nutmeg, 4 cupfuls of flour, or as much more as is needed. Beat the eggs and sugar together, then add butter creamed, and then the soda and flavoring. Add flour and roll thin. *Mrs. Lewis C. Morris.*

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### JELLY ROLL

Three eggs beaten separately, 1 cup of sugar, one and one-half cups pastry flour, 2 level teaspoons baking powder, one-half cup of warm water, flavor. Sift flour once, then measure; add baking powder and sift three times; beat whites stiff; fold in sugar, fold in beaten yolks, then flour lightly. Bake in long tin in hot oven. When done spread quickly with jelly, and roll carefully in napkin.

### LEMON FILLING FOR CAKE

One egg well beaten, 1 cup sugar, juice and grated rind of 1 lemon, piece butter size of an egg, cook over hot water until thick.

### CHOCOLATE MARSHMALLOW CREAM CAKE

One-fourth cup butter, 2 egg-yolks, 1 cup sugar, one and one-half cups sifted pastry flour, 3 level teaspoons any good baking powder, one-half cup milk, 3 squares chocolate, melted; 2 whites of eggs. Beat the butter to a cream and the egg yolks until thick, then gradually beat half the sugar into each, then beat the two together. Beat in the chocolate. Sift the flour and baking powder together twice; add to the first mixture, alternately, with the milk. Lastly, add the whites of eggs, beaten dry. Bake in two round shallow tins. Put the cakes together with cream filling, and sift confectioner's sugar over the top.

### CREAM FILLING

One-third cup cold milk, one-third cup flour, one-fourth teaspoon salt, 1 cup hot milk, 1 egg or two yolks, one-half cup sugar (scant), one-half teaspoon vanilla extract. Gradually stir the cold milk into the flour and salt, then stir into the hot milk and let cook 15 minutes. Beat the egg; add the sugar and stir into the hot mixture. Let cook until the egg is set. When cold add the extract. This may be sliced and served as desert by itself.

*Mrs. Chas. Denegre.*

### CHOCOLATE FUDGE CAKE

Two and one-fourth cups sugar, one and one-fourth cups flour, one-half teaspoon baking powder, one and one-fourth cup butter, 5 eggs, one and one-fourth cakes melted chocolate. 1 cup shell pecans. Cream butter and sugar, stir in beaten eggs and flour, add chocolate and nuts, pour in buttered square pan. Bake in moderate oven. When cool cut in squares. *Mrs. John McNeel.*

### CHOCOLATE DROP CAKES

Two eggs beaten light, 1 cup sugar—beat with eggs 2 ounces melted chocolate, one and one-half cups finely chopped nuts, 1 cup flour, 1 level teaspoon baking powder, one-half teaspoon salt, one-

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half teaspoon cinnamon, vanilla. Add to first mixture and mix well. It is very stiff. Drop with spoon on buttered tin and bake in very slow oven. Makes 24. *Mrs. C. M. Tardy.*

### CARAMEL CAKE

One cup sugar, 2 eggs, butter size of an egg, 1 cup sweet milk, 2 teaspoons baking powder, well sifted in 2 cups flour. Flavor to suit taste.

Caramel Filling for Cake.—Two cups brown sugar, one-half cup butter, three-fourth cup sweet milk. Cook until thick, take from fire, beat until cold. Flavor with vanilla and spread between layers and top of cake.

### SNOW CAKE

Half cup butter, 1 cup sugar, 2 whites of eggs, one-half cup milk, one and one-half cups flour, one and one-half level teaspoonfuls baking powder, one-half teaspoonful vanilla. Cream the butter, add gradually the sugar and vanilla. Beat the egg whites to a stiff froth and add. Mix and sift the flour and baking powder, and add to the first mixture alternately with the milk. Bake in a moderate oven 35 minutes. Cover with frosting. *Mrs. Florence E. Jordan.*

### TWO-EGG ANGEL FOOD

Sift together four times 1 cup of flour, 1 cup of sugar, and 2 heaping teaspoons of baking powder. Add to this 1 cup of hot milk, not boiling, then beat vigorously; to this add 2 whites of eggs, beaten stiff and dry, with a pinch of salt. Fold in carefully. Use no flavoring. Bake in an ungreased pan for 45 minutes in a slow oven. After taking out of the oven invert cake and pan till cold, then remove cake carefully from pan. Bake in round pan with tube in center.

*Myra Belle Pope.*

### MOCHA CREAM CAKE

Cream well together 1 cupful butter and 2 cupfuls and a half of fine granulated sugar. Beat thoroughly together 6 eggs. Mix and sift 4 cupfuls of flour, 3 teaspoonfuls baking powder and one-third teaspoonful salt. To the butter mixture add alternately some of the beaten eggs, 1 cupful sweet milk and the flour. When all are added beat hard for 10 minutes then bake in three or four layers.

Filling.—Scald 1 pint of milk, add 2 tablespoonfuls corn starch and a pinch of salt mixed to a paste with a little cold milk and cooked and stirred frequently for fifteen minutes. Add quickly three beaten eggs with 1 scant cupful sugar and one-half cupful strong drip coffee. Stir constantly until thickened, take from the fire, add 1 teaspoonful each vanilla and put between the cake layers when cooled.

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### SOFT GINGER CAKE

One egg, 1 cup sugar, one-half cup shortening, one-half cup cooking molasses (scant), 1 teaspoon ginger, one-half teaspoon other spices, 2 cups flour, 2 small teaspoonfuls soda dissolved in 1 cup of hot water. Add last. Very nice to cut in large squares when hot and serve with whipped cream sweetened and flavored. *Mrs. Best.*

### ANGEL CAKE

Whites of 12 eggs, one and one-half cups sugar, 1 cup of flour, 1 teaspoon of cream of tartar. Flavoring to suit. Separate eggs. Sift sugar and flour each seven times, good granulated sugar is best, beat whites stiff, add cream of tartar, beat until shiny, add sugar, beat thoroughly; add flour and fold in until well mixed; do not beat any more, add flavoring, pour into ungreased pan, bake in moderate oven three-quarters of an hour, increase heat after the first fifteen minutes. For this reason a gas stove is better, as the heat is so easily regulated. I use 1 burner not full on at first, then 2 burners, but neither full heat. Do not hurry cake from pan, it will come out if turned on a plate and left. *Mrs. Florence H. Tarrant.*

### CHOCOLATE LAYER CAKE

Five level teaspoonfuls of butter, three and one-half squares Baker's chocolate (melted), 1 cup milk, about two and one-half cups sifted flour, 1 cup granulated sugar, 3 eggs, three and one-half level teaspoonfuls baking powder. Cream butter, add sugar, the melted chocolate, the whole egg and beat all until smooth. Set this aside to cool. Add vanilla and one-half cup of flour in which has been sifted the baking powder. Then add milk and remaining flour alternately, using enough flour to make mixture stiff enough to drop from spoon. This may seem stiffer than other cake mixtures, but the amount of flour given will not be too much. Beat until very smooth. Put together with white cream icing.

### MACAROONS

Half a pound of sweet almonds, blanched and pounded fine, with 1 tablespoon of rose-water; whites of three eggs beaten to a stiff froth, stir in half a pound of powdered sugar and add the almonds. Drop the mixture with a spoon on buttered tin sheets, and bake in cool oven.

### CHOPPED FRUITS

When running dates, figs or raisins through the food chopper, add a few drops of lemon juice to prevent the fruit from clogging the chopper.

### CARAMEL CAKE

Cream together 1 cup butter with 2 cups sugar until it is very light. Stir in 3 cups flour with 1 cup sweet milk and beat thoroughly.

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Lastly add the whites of eight eggs beaten to a stiff froth with a light cup flour and 2 heaping teaspoonfuls Royal baking powder. Fold this in lightly and flavor with vanilla. Put in three layer cake pans and bake a light brown. Remember to do all the beating before the baking powder and egg are added.

Filling.—Take 2 cups sugar and 1 of sweet milk and put in a large size saucepan to boil slowly. At the same time put 1 cup sugar in a skillet to brown. With that put a large tablespoonful (rather a cook spoon) of butter. When the sugar has melted and the mixture in the sauce pan has boiled hard for a few minutes, pour the browned sugar in and stir constantly until it forms a soft ball in water. Remove from the fire, flavor with vanilla and beat constantly until it begins to cream. Spread between layers and on top. If your filling gets too stiff you may add a drop or two of hot water. This makes a very large cake.

*Mrs. Jno. F. Beard.*

### DELICIOUS TEA CAKES

One and one-half cups sugar, 2 eggs, one-half cup butter, one-half cup lard, one-half cup butter milk, 2 flat teaspoonfuls baking powder, 1 flat teaspoonful soda, one and one-half teaspoonfuls vanilla. Stir sugar and butter together, add eggs well beaten; mix soda in buttermilk. Mix all together with flour enough to roll.

*Mrs. O. L. Stephenson.*

### CARAMEL CAKE

Whites of 6 eggs, 2 cups sugar, 1 cup milk, 3 cups flour, 2 teaspoons baking powder, 1 cup butter, 1 teaspoon vanilla or almond flavoring.

Filling.—Two cups brown sugar, 1 cup white sugar, half cup milk or cream, half cup water. Cook until it thickens.

*Mrs. Benj. H. Wilkins, Tullahoma, Tenn.*

### FRUIT CAKE

Twelve eggs beaten separately, 1 lb. of butter, 1 lb. of flour, 1 lb. of sugar, 2 lbs. of raisins, 2 lbs. currants, 2 lbs. of almonds, 1 lb. of citron, 2 tablespoons of cinnamon, 2 tablespoons cloves, 4 nutmegs, 2 tablespoons of allspice. Soak spices overnight in a tumbler of whiskey. Cream yolks and butter together. Dredge fruit in flour, and add the whites, beaten stiff, last.

*Mrs. C. B. Glenn.*

### COFFEE CAKE

One cup brown sugar, 1 cup butter, 2 eggs, one-half cup molasses, 1 cup strong cold coffee, 1 teaspoonful soda, 2 teaspoons of cinnamon, 1 teaspoon of cloves, 1 cup raisins or currants, 5 cups sifted flour. Bake about 1 hour.

Mrs. *R. T. Humphrey.*

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### GINGER SCOTCH CAKES

Two cups molasses, 1 cup brown sugar, 1 cup butter, 1 egg, 2 teaspoons soda, 1 teasoons each ginger and cinnamon.

Boil the sugar, molasses and butter for 5 minutes, set off to cool; add soda, then add 1 egg, spices and enough flour to roll thin cut in large rounds, bake a few minutes in moderate oven.

*Mrs. Smith Cullom.*

### CHOCOLATE CAKE

Two squares chocolate, ½ cup butter, 1½ cups sugar, 1¾ cups flour, heaping teaspoon baking powder, 1 teaspoon vanilla, 4 eggs, ½ cup milk; dissolve chocolate in 5 tablespoons boiling water; beat butter and sugar to a cream, add beaten yolks of eggs, then milk, add chocolate and flour; give whole a vigorous beating, add baking powder, then vanilla, finally stir in lightly well beaten in three layers; frost with chocolate; you can bake in muffin pans and frost or dust with powdered sugar.

### ROSE HEARTS

Cream one-half pound of butter with about three-fourths of a pound of powdered sugar until it has become very light. Then add, little by little, first the stiffly beaten whites of six eggs, and, second one-half pound of arrow root and one-half pound of sifted corn starch, into which a teaspoonful of baking powder has been mixed. Alternate the two mixtures until all the ingredients have blended perfectly; then flavor with essence of rose, bake in heart-shaped pans. The icing for these hearts must also be flavored with rose, and it makes them even more attractive if the frosting is colored light with cochineal. If desired, they may be garnished with candied rose petals, but, if used at all, these must be arranged before the icing has had time to set.

*Martha Prince.*

### APPLE SAUCE CAKE

One-fourth cup shortening, 2 large cups flour, 1 egg, 1 cup brown sugar, 1 cup apple sauce, 1 cup (or more) of chopped nuts, fruit and raisins, 1 teaspoon soda, 1 tablespoon cinnamon, 1 salt spoon salt, one-half teaspoon nutmeg or mace, one-half teaspoon cloves.

*Mrs. Lydia Gross.*

### LADY BALTIMORE CAKE

Cream one-half pound of butter and 1 pound of sugar. Add the beaten yolks of 8 eggs, and one-half pint of milk; then add 1 pound of flour into which has been sifted four teaspoons of baking powder. Lastly add the beaten whites. Flavor with vanilla extract and bake in layers in a quick oven.

Filling for Cake.—Boil 3 cups of powdered sugar and three-fourth cup of water until it spins a thread. Stir the boiling syrup

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into four (4) whole beaten eggs together. Mix with 2 cups of chopped raisins and 2 cups of chopped blanched almonds. Flavor with vanilla and spread between the layers. Finally make a white frosting and spread over the whole cake. Half of this receipe makes a fair sized cake.

### MOUNT VERNON POUND CAKE

Beat together to a cream 1 scant pound of butter and a pound of powdered sugar. Separate a dozen eggs, whites and yolks. Whisk the whites to a stiff froth and whip the yolks until lemon colored and thick. Add the yolks to the creamed butter and sugar. Stir thoroughly, fold in the whites and stir again. Sift a pound of flour and add lightly, little by little, stirring only enough to mix smoothly. Pour into pans lined with buttered paper and bake an hour and a quarter in a moderate oven. Take care not to stir or shake the pan until the cake is well set. *Mrs. W. H. Nevins.*

### INEXPENSIVE FRUIT CAKE (FINE)

One cup butter, 1 cup brown sugar, half cup molasses, 1 lb. raisins, one-half lb. citron, 1 lb. currants, 3 cups flour (unsifted), 3 eggs, 1 cup strong coffee, 1 lb. nuts, 2 tablespoons ground spice, 3 tablespoons ground cinnamon, 1 teaspoon soda stirred in molasses. Rub fruit in flour and mix. Bake slowly. *Mrs. E. P. Allen.*

### ORANGE CAKE

Half cup butter, one and a half cups sugar (creamed), pinch of salt, 1 cup luke-warm water, two and a half cups flour, 1 heaping teaspoon Royal baking powder, 3 eggs. Bake in three layers.

Filling.—Boil one and a half cups sugar, one-third cup water until it threads. Pour over the well beaten yolks of two eggs. Beat until thick and add grated yellow rind of 2 oranges and juice of one.

*Mrs. Fred Seger.*

### LORD BALTIMORE CAKE

One-half cup butter, 1 cup sugar, yolks of 8 eggs, one-half cup milk, one and three-fourth cups flour, 4 teaspoons of baking powder, 1 teaspoon vanilla. Cream, butter and sugar, add yolks of eggs well beaten, then milk and flour (sifted with baking powder). Bake in two or three layers.

Filling.—One and one-half cups sugar and one-half cup of water boiled until when poured from a spoon syrup will spin a thread. Pour upon the stiffly beaten whites of two eggs, beating constantly. When ready to spread add one-half cup of rolled dry macaroons, one-fourth cup each of chopped pecan nuts and almonds, 12 candied cherries cut in quarters, 2 teaspoons of lemon juice, 3 teaspoons of sherry wine and one-fourth teaspoon of orange extract. Cover top and sides with plain icing. *Mrs. Hobart.*

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### MOTHER'S CAKE

Two eggs, one-half cup butter, 1 cup sugar, one and one-half cups flour, 2 teaspoons baking powder, one-half cup milk.

*Mrs. J. H. Eddy.*

### DRIED APPLE CAKE

Soak four cups of dried apples over night in cold water; in the morning drain and chop fine; stew till clear in two cups of syrup. Use 1 cup of brown sugar, 1 cup buttermilk, three-fourths of a cup of butter, 2 eggs, 1 tablespoonful of soda, 1 tablespoonful of mixed spices, and one nutmeg, grated; stir quite stiff and bake slowly. Add any kind of fruit you like or pound of raisins. *Mrs. W. W. Clayton.*

### OATMEAL COOKIES

One cup butter, 2 cups flour, 1 cup sugar, 2 cups raw oatmeal, 3 eggs, 1 teaspoon soda, 1 tablespoon cinnamon, 1 cup nuts, 1 cup raisins. An addition is 2 tablespoons of brandy, but not necessary. Drop from small paper in biscuit pan and bake. They burn easily.

*Courtesy Mrs. John D. Weeden, Sr., Florence, Ala.*

### TIP TOP CAKE

One and a half cups sugar, half a cup of butter, 1 cup of sweet milk, two and a half cups flour, 2 teaspoons baking powder, whites of 3 eggs. *Mrs. R. E. Cotten.*

### CARAMEL FILLING

One lb. brown sugar, half cup of milk, 2 eggs, vanilla. Boil the sugar and milk until it will harden when dropped into cold water. Beat the yolks of the eggs and whites separately and then combine them. Gradually pour over them the hot syrup, beating all the time. Add the flavoring and beat until cool and quite thick.

*Mrs. John LaPage.*

### OATMEAL FIG CAKES

Two cups rolled oats (thoroughly chopped), one-third cup of melted fat, one-half cup of Karo corn syrup, one-half teaspoon of soda, 2 tablespoons of hot water, one-fourth teaspoon of salt. Mix and add enough flour to roll out. Roll very thin, cut with small biscuit cutter and put two together with the following paste: 1 cup figs (through chopper), one-half tablespoon of Karo syrup; 2 tablespoons hot water. Mix thoroughly. *Mitylene McDavid, Jr.*

### MRS. B. H. ROBERTSON'S FRUIT CAKE

Two pounds raisins, 2 pounds currants, 1 pound citron, 1 pound crystalized pineapple, 1 pound cherries, 1 pound almonds, 1 pound butter, 1 dozen eggs, 1 pound sugar, 1 pound flour, one and one-half teacups good whiskey, one and one-half teacups wine, 2 tablespoons lemon extract, 2 tablespoons grated nutmeg, 2 tablespoons cloves,

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2 tablespoons allspice, 2 tablespoons baking powder. If baked in 1 large pan, cook four hours. In smaller pans, two and one-half or three hours, in a very slow oven.

### GREEK CAKE

One pound of brown sugar, one-half pound of butter, 2 eggs, a pound (or half as to taste) of Jordan almonds, skins off, chopped fine (not too fine), one-fourth cup of sherry wine, 1 dessertspoonful of baking powder, 1 dessertspoonful of cinnamon. Make like pound cake, adding flour to make a dough and as little as needed. Bake in hot oven, and cut in pieces about a finger long and 2 inches broad. (A receipe from Greece.) *Mrs. J. C. Maben.*

### SPICE OR MARBLE CAKE

Five eggs, 2 cups of sugar, 1 cup of butter, 1 cup of sweet milk, 3 or 4 cups of flour, 2 teaspoons baking powder, 2 teaspoons each of spices, cinnamon, cloves and allspice. Separate eggs and beat yolks very light, add sugar, beat again, stir in creamed butter, add sweet milk and flour alternately, then beaten whites. Put in baking powder, then divide batter, mix spices with 1 part and pour into greased pan, first light, then dark part, bake for three-quarters of an hour. I find sometime it takes 1 hour to bake this cake owing to size of pan and your oven. A good test is by piercing with clean broom straw. This is an excellent cake, very reliable and large.

*Mrs. Florence H. Tarrant.*

### CONFECTIONER'S ORANGE FROSTING

Juice of 1 orange, half a teaspoon of orange extract, confectioner's sugar. Sift the sugar and stir into the orange juice and extract as much as is needed to make a frosting that will not run from cake.

*Katherine Lynch.*

### WAR-TIME GINGER COOKIES

One cup sugar, 1 cup molasses, one-half cup lard, two-thirds cup cold water, 2 teaspoons (level) soda, dissolved in warm water; 1 teaspoon ginger, flour enough to make soft dough. Roll out very thin and bake quickly. *Mrs. Fred Seger.*

### SPICE CAKE

Four eggs, three-fourths cup butter, 1 cup milk, 3 cups flour, 1 box seeded raisins chopped and rubbed in some of the flour; 3 tablespoons of spice, cinnamon and allspice, 1 teaspoon baking powder. Bake slowly. *Mrs. E. P. Allen.*

### BERWICK SPONGE CAKE

Six eggs; powdered white sugar, 3 cups; sifted flour, 4 even cups; cream of tartar, 2 teaspoonfuls; soda, 1 teaspoonful; 1 cup

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cold water, one-half lemon. First beat the eggs two minutes, add sugar and beat five minutes more, then stir the cream of tartar in 2 cups of flour and beat one minute; dissolve the soda in the water and add; wash the lemon, dry, then grate the rind and squeeze in the juice. Finally add the remaining 2 cups of flour and beat all one minute. Put into deep pan in moderate oven. This will make two bars or loaves. When it is done it smells like fresh popcorn. You can use 3 tablespoonfuls baking powder if you wish in place of cream of tartar and soda, but sift it in the last 2 cups of flour. Bake in long pan. *Mrs. Ned R. McDavid.*

### OATMEAL COOKIES

Two cups oatmeal, run through meat grinder, 1 cup white flour, ½ cup lard and butter mixed, 1 cup sugar, 2 eggs, a little salt, 1 teaspoon soda (light) ½ good cup buttermilk, 1 cup each, seeded raisins and nuts chopped fine, 1 teaspoon cinnamon; dip out with teaspoon putting far apart; bake in moderate oven for ten minutes in greased pan. *Mrs. J. W. Stillwell.*

### FRUIT CAKE (MOIST AND DARK)

Two lbs. raisins, seeded and chopped, 1 lb. currants, picked, mashed and dried; one-half lb. citron, sliced thin; one-fourth lb. each of candied orange and lemon peel, sliced thin; one-fourth lb. almonds blanched and chopped; 9 eggs, 1 lb. brown sugar, 1 lb. butter, 1 cup dark molasses—add 1 level teaspoon soda to this. Be sure all lumps are mashed out of soda before measuring; 1 tablespoon ground cinnamon, 1 tablespoon ground cloves, 1 tablespoon ground allspice, 1 tablespoon ground mace, 1 wine-glass wine, and 1 wine-glass brandy, 1 lb. flour, well sifted; to which add 2 teaspoonfuls baking powder. Use extra flour in which to flour the fruit before mixing in batter. Flour it well, but shake off all superfluous flour clinging to it. Mix thoroughly and bake in slow oven three and one-half hours. Grease and flour pans, putting 3 or four layers white paper in bottom each, cutting it to fit. Grease each layer well, and flour the last one. This receipe makes two large cakes.

*Mrs. Fred. B. Shireman.*

### WHITE ICING

Two cups of sugar, cover with water, add 1 teaspoon vinegar, cook until it rolls in your fingers after being dropped in cold water. Beat the whites of two eggs. Pour the cooked mixture slowly into beaten whites of eggs and beat until stiff enough to spread; flavor with vanilla. *Mrs. John Jemison.*

After baking a cake stand the tin directly you take it from the oven on a cloth which has been wrung out of hot water. Leave a few minutes and then turn out. The cake will come out without any trouble.

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### PECAN CAKE

6 eggs beaten separately, three-fourths lb. of butter, 1 lb. sugar, 1 teaspoon whiskey, one-half cup molasses, one and a fourth lbs. flour, 1 lb. shell pecans, 2 lbs. seeded raisins, one-half lb. citron or orange peel, 2 nutmegs and 1 heaping teaspoon of baking powder. Cream butter and sugar. Add yolks of eggs then molasses and nutmegs. Take enough flour to rub raisins in fruit and add whites of eggs then flour after sifting and mix baking powder with the flour. Add whiskey after mixing and beat well. Add fruits and nuts. Don't beat after putting in fruits. Bake 3 hours. Delicious.

*Mrs. W. M. Walker.*

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# ICES

### MAPLE ICE CREAM

Scald in double boiler three and three-fourths cups of milk and a quart of cream and when hot add gradually one and one-half cups of maple syrup beating all the time. Then stir into this mixture four level teaspoonfuls of corn starch moistened with a little milk. Beat four eggs slightly with three-fourths of a cup of sugar, add to the contents of the double boiler and cook, stirring constantly until the mixture will coat a spoon. Let cool and freeze. This quantity when frozen will just fill the gallon freezer. *Janie L. Greene.*

### ORANGE SHERBET

Juice of 4 oranges; 1 cup of sugar. Freeze awhile, then add the beaten whites of 3 eggs and 1 pint of cream which has been whipped. Finish freezing. *Mrs. T. O. Smith.*

### PUDDING A' L'IMPERIALE (A VOGUE SPECIAL)

Make a pint and a half of vanilla custard, flavor with one-fourth teaspoonful of ground ginger and then freeze to a thick consistency. Mix a wine glass full of rose-water with the same quantity of anisette or anise seed (if this can't be obtained use a bit of ground nutmeg) and a tablespoon of brandy or wine. Add this to a pint of stiffly whipped cream (which has been sweetened with a tablespoonful of confectioner's sugar). Add this to the partly frozen vanilla cream. Again freeze, then put into pudding mold and pack in ice for three hours or four. When ready to serve turn out on a dish and garnish with candied fruits. *Mrs. Ned R. McDavid.*

### GRAPE JUICE ICE

One quart grape juice, 1 quart water, 2 cups sugar, 1 lemon. Put in the freezer and let it begin to freeze, then put in the well beaten white of 1 egg, close up and freeze hard. *Mrs. E. T. Douglass.*

### STRAWBERRY SHERBET

Three quarts strawberries, cover with sugar and allow to set about an hour. Strain through a sieve. Add 1 pint of water and juice of 2 lemons and freeeze. *Mrs. E. M. Tutwiler.*

### BISQUE GLACE

Make plain vanilla cream No. 2, omitting 1 pint milk. Dissolve 1 cupful stale macaroon crumbs or stale sponge cake crumbs in 1 cupful sweet milk. Add to other mixture. Flavor either with almond or vanilla extract.

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### MANHATTAN PUDDING

One and one-half cups orange juice, sugar to taste (make it very sweet as freezing takes out some of the sweetness); 1 pint whipped cream sweetened with one-half cup of powdered sugar; one-half teaspoon vanilla, two-thirds cup of chopped nuts. Put sweetened fruit juice into mold. Whip cream, add sugar, vanilla and nuts. Pour over juice until mold is full. Cover with buttered paper and fit cover tight. Pack in ice and salt and let stand 3 hours.

*Ellen H. Douglass.*

### ORANGE DELIEANTE

Make a custard of one cup of milk and the yolks of three eggs. While this is cooking and in another sauce pan boil two cups of sugar and one of water until syrup will spin a thread when dropped from a spoon, then take from fire and pour slowly into custard, beating well, then add one and one-half cups of orange juice and set aside to cool. Put in freezer and turn until mixture is thick but not hard. Add one pint of cream whipped, working in thoroughly, then freeze until done. *Mrs. H. B. Wheelock.*

### BANANA, APRICOT, STRAWBERRY OR PEACH ICE CREAM

Whip 1 quart of cream stiff, flavor and sweeten to taste. Mash fruit, 1 can or 1 pint fresh fruit smooth, juice of 1 lemon, strain and mix with whipped cream and freeze.

*Mrs. John Jemison.*

### FROZEN PEACHES

One pint water, 1 pint sugar, 1 pint mashed peaches, 4 drops almond extract. Let water and sugar boil 5 minutes; let cool and then put in peaches and freeze. *Kate Gehrs.*

### GINGER ICE

Make good sherbet of 6 lemons, 2 cups sugar, 3 pints water, 1 tablespoonful dissolved gelatine. When partly frozen, add 1 pint whipped cream. Make ginger syrup of 6 pieces ginger, 2 cups water and 1 cup sugar. Boil until a syrup. Set aside to cool. Chop fine one-half pound crystallized ginger, add to syrup and add to sherbet. Pack and let stand to ripen.

### MAPLE MOUSSE

3 eggs, one-half cup maple syrup, 1 quart cream. Beat eggs and stir in syrup. Cook until it thickens. Strain and cool, add whipped cream. Put in mold and pack in ice 3 or 4 hours.

*Mrs. Frank Crockard.*

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### PLAIN ICE CREAM (VERY GOOD)

One cup sugar, 1 pint milk, one-half pint cream, 1 egg. Mix thoroughly yolk of egg and sugar in milk and boil about five minutes. Let cool and add cream, white of egg, teaspoon of vanilla, three-fourths teaspoon salt and freeze. This makes 1 quart when frozen.

*Mrs. P. E. Davidson.*

### MRS. ZUBER'S RASPBERRY ICE

One can raspberries (not sweet), half gallon of water, put on the stove and sweeten to taste. When water has boiled hard 20 minutes, set off and turn into it the raspberries, while the water is hot. If not sweet enough, add more sugar to taste. Cool, pour in freezer, and set in ice until thoroughly chilled. Then pour in and stir 1 pint sweet milk. This makes a beautiful heliotrope colored ice.

### PEACH AND MARSHMALLOW MOUSSE

4 large ripe peaches, 9 marshmallows, 1 cup cream, 4 tablespoons sugar. Mash peaches, add marshmallows that have been put up fine, sugar and cream. Place in mold and pack in ice for 3 or 4 hours before serving. *Mrs. A. A. Walker.*

### ICE CREAM

Two quarts of fresh milk, 1 quart of sweet cream. Soak one box gelatine in a little cold water half an hour, then dissolve in a cupful of hot water, when cool stir into the cream, sweeten to taste and flavor with vanilla. Freeze until hard. This receipe can be divided.

*Mrs. J. E. Daniel.*

### MOCHA DESSERT

One pint sweet cream, 1 cup sugar, one-half cup strong coffee. Whip the cream, add sugar, sifted; then coffee. Put in a mold, surround with salt and ice and let stand a couple of hours.

*Mrs. Henry F. Beaumont.*

### MAPLE MOUSSE

One large cup maple syrup, with the beaten yolks of 3 or 4 eggs, cooked in a double boiler, stirring all the time, until thick enough to adhere to a spoon. Remove from fire and beat till cool. When cold add it to 1 pint of cream, whipped stiff, and the beaten whites of the eggs. Put this in the freezer with the stirrer removed. Pack around well with ice and salt and let stand 3 or 4 hours. If the cream whips well, this will make 2 quarts.

*Mrs. Florence E. Jordan.*

### CARAMEL SAUCE FOR ICE CREAM

Melt 2 ounces unsweetened chocolate over hot water, add 2 cups light brown sugar, one-half cup new milk, butter size of walnut, cook

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to soft ball when dropped in cold water. Pour large spoonful hot over each dish vanilla ice cream.

### ANGEL PARFAIT

Half cup of water, half cup of sugar; stir till sugar is dissolved; then boil without stirring until it spins a thread. Meanwhile, beat until stiff and dry, the whites of 3 eggs and add to them slowly the hot syrup, and after it has been taken from the fire for about half a minute. Beat well and flavor with vanilla and two tablespoonfuls of sherry. When cold, stir in 1 pint of cream whipped well and drained. Put in a mold and pack at once in ice and salt and let it stand for four hours. *Mrs. Crawford Johnson.*

### CHOCOLATE MILK WITH ICE CREAM

Make the chocolate syrup as follows: 2 squares of grated chocolate; 1 cup water and 1 cup of sugar boiled until thick and flavor with vanilla. Let cool. Fill a glass half full of crushed ice, add 2 tablespoonfuls of the chocolate syrup and fill with milk. A spoonful of ice cream or whipped cream may be added. *Mrs. Chas. Foster.*

### LEMON ICE CREAM

4 small or 3 large lemons, 2 cups sugar, 1 quart cream. Squeeze lemons, strain juice, add 1 cup sugar; place in ice box to chill. To the cream add 1 cup sugar and freeze almost hard. Add to partially frozen mixture the chilled lemon juice and then freeze hard.

*Mrs. John Jemison.*

### TUTTI FRUTTI ICE CREAM

Make a French vanilla ice cream, cut into small dice 4 ounces each of candied cherries, apricots and plums, and other fruits may be used if desired. Let them soak until a little softened in Maraschino or sherry. When the cream is frozen, stir in the fruit, drained. Relace the lid of the freezer and turn for 5 minutes. Serve with the tutti frutti a sauce of whipped cream flavored with wine drained from the fruit of Maraschino or sherry. *Mrs. Frank H. Crockard.*

### BISCUIT A 'LA VERSAILLES

Two oranges peeled and freed entirely from pith and seeds, are put into a double boiler with yolks of eight eggs to which has been added 3 tablespoonfuls of sugar, 1 tablespoonful of vanilla, 1 tablespoonful of orange juice, and the whites of 2 eggs. The mixture is whipped over the boiling water till warm, and is then removed, and the whipping continues until it thickens. A quarter of a pint of double or heavy cream is then added and the mixture is poured into little molds and packed in ice or a vacuum freezer for about 2 hours. Serve with finely cut shreds of candied orange peel.

*Mrs. Ned R. McDavid.*

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### MAPLE PARFAIT

Stew together a big cup of the best maple syrup and one-half cup of raisins. When cool, add this to a pint of cream, whipped and one-half cup of chopped pecans. Freeze in vacuum freezer. (This will serve about six people.) *"Mont Calm."*

### NESSELRODE PUDDING, FROZEN

Boil 3 cups of chestnuts and when tender remove the shells and brown skins and beat the kernels into a pulp. Cut 1 pound of French candied fruit into small pieces and pour over this a wine-glass of sherry. Put 1 cup of water with 2 cups of sugar, and boil 15 minutes. Beat yolks of 4 eggs light and stir or beat them into the boiling hot syrup until the mixture is cold. Add 1 pint of whipped cream, the fruit, wine, and 1 teaspoon of vanilla. Freeze and then stand away for an hour or so before serving. *Mrs. Bertram Pike.*

### STRAWBERRY ICE

One quart box of strawberries, 1 cup sugar, 1 cup water, juice of 1 lemon. Sprinkle berries with sugar, cover, and let stand 2 hours. Mash, squeeze through cheese cloth, add water and lemon juice and freeze. If in a hurry run berries through meat chopper, add sugar and let stand a little while before adding water and lemon.

*Mary Beard.*

### ETHEL'S FROZEN PUDDING

One generous pint of milk, 2 cupfuls of granulated sugar, a scant half cupful of flour, 2 eggs, 2 tablespoons of gelatine, 1 quart cream, pound French candied fruit—One-half pound will do—4 tablespoons wine. Let the milk come to a boil. Beat the flour, 1 cupful of sugar, and the eggs together, and stir into the boiling milk. Cook 20 minutes and add the gelatine (which has been soaking 1 or 2 hours in water enough to cover it). Set away to cool. When cool add the wine, sugar and cream. Turn the crank until it begins to thicken, then add fruit and finish freezing. *Mrs. Ned McDavid.*

### CHOCOLATE ICE CREAM

Dissolve 1 pound sweet chocolate in enough cold sweet milk to cover it. Rub smooth and thick by putting on the stove. Let cool and when cold add to this 1 quart cream, sugar to taste and vanilla extract. Freeze hard. *Mrs. John S. Jemison.*

### MAPLE PARFAIT

One cup maple sugar, yolks of 8 eggs beaten. Cook together until they coat spoon like varnish. Remove from fire and beat until

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cold. Add 1 pint cream whipped, and freeze. This makes enough to serve eight people.

### APRICOT ICE

Two cups water, one and one-half cups sugar, 1 can apricots, one and one-half lemons. Make a syrup by boiling water and sugar 5 minutes. Add apricots, which have been run through a colander, and lemon juice, and freeze. *Mrs. Hubbert Smith.*

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# PICKLES, PRESERVES, JELLIES

### MRS. W. S. BRADY'S PEACHES (WITHOUT BRANDY)

First, good peaches, just ripe—not over ripe. Plenty of sugar, a stone jar and paraffine. An old fashioned stone churn is very good to use. Peel the peaches and put a layer in the bottom of the jar, close together, then a layer of sugar letting it go down into the cracks and covering the top though not very thick, as it makes them too sweet. Then a layer of peaches and of sugar to the top. Then fit on cover, if jar has no cover you may use a plate that fits on closely. Then melt a lot of paraffine and cover the top. Have the paraffine about an inch thick. Place the jar where the temperature is even and do not open for six months. The jar should be quite full of the peaches and sugar. *Jessie A. Boyles.*

### PEPPER RELISH

Put 2 dozen sweet peppers (12 green and 12 red) and 1 dozen onions through a food chopper. Mix and pour boiling water over them. Drain through a bag. Then add 2 cups sugar. 4 tablespoons salt. Cover with vinegar and boil 5 minutes. Seal.

*Mrs. Chas. Foster.*

### DOES YOUR JELLY "JELL"?

Gummy jelly is usually caused by over-cooking.

Tough jelly is the result of using too little sugar.

Cloudiness is likely due to presence of pulp.

Crystals usually indicate use of too much sugar; in case of grapes the tartaric acid is sometimes deposited with the sugar.

Mold appearing at the ends of the paraffin may be the result of not having the paraffin hot enough to kill the molds that fell upon the surface while the jelly was becoming firm.

For a perfect jelly use three-fourths cup of sugar to one- cup of fruit juice.

One-half cup of sugar to one cup of fruit juice will make a jelly that will stand alone.

One cup of sugar to one cup of fruit juice will make more jelly, but it will not stand alone.

### PERFECT APPLE JELLY

Wash apples clean, cut them up into quarters, cover with cold water and cook until tender. First strain through a coarse sieve and then through a jelly bag. Return juice to kettle, and boil fifteen minutes, then add gradually, so as not to disturb the boiling, an equal amount of sugar, which has been previously heated in the oven, and let all boil quickly for five minutes longer. Pour into hot sterilized glasses and cover with paraffin.

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### BLACKBERRY JELLY

Measure three pounds of ripe blackberries and to them allow one pound of blackberries just turning or half ripe berries, add one pint of water and cook quickly until tender. Mash and squeeze through a cheese cloth bag, then put juice in flannel jelly bag and allow to drip to insure having clear sparkling jelly. Measure juice and use three-fourths cup of sugar to one cup of juice. Put juice over fire to boil and put the sugar in a shallow pan in oven to heat, when juice begins to boil briskly add hot sugar and boil until the jelly falls from spoon in sheets. The thick pulp left from berries when making jelly should be used for jam. Run it through fine sieve, measure, allow equal parts of sugar and boil until thick.

### GRAPE JELLY

Select grapes just turning color, pick from stems, wash and to each one-half gallon of grapes, allow three tart apples. Wash apples and cut up into quarters, place apples and grapes over fire with water enough to start boiling without scorching. When juice can be easily extracted, run through flannel jelly bag. Measure juice and use three cups of sugar to four of juice. Let juice boil about ten minutes before adding sugar which has been heated in oven. Boil until it jells when a small portion is poured into a saucer and cooled.

### GRAPE MARMALADE

Select perfectly ripe grapes, remove from bunches, wash in several waters, drain, then mash with a wooden potato masher. Place over fire in preserving kettle and boil without adding any water. Boil about twenty minutes, then run through colander to remove seeds and skins. Measure the pulp and allow equal portions of sugar and pulp. To each quart allow one orange. Scrub the orange and grate the yellow rind, extract the juice and use grated rind and juice, but do not use pulp of orange. Cook the marmalade slowly for one-half hour, then seal in glass jars and store away in cool, dry place.

### PINEAPPLE AND RHUBARB MARMALADE

To one pineapple allow three cups of rhubarb, five cups of sugar and the grated rind of one orange. Pare and core the pineapple and cut up into thin slices, wash and peel rhubarb and cut up in 1-inch pieces, scrub orange and grate rind. Cover with sugar and allow to set over night. Place over fire to boil and cook for twenty minutes or until thick. Put in glasses and cover with paraffine. This amount makes five glasses.

### CANNED CORN

Twelve pints green corn, cut from cob; 2 pints boiling water, 1 scant pint salt. Put all on to boil and let boil 20 minutes. Seal in

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hot sterilized jars. If more hot water is needed, add a little more boiling water as corn must settle to bottom of jars.

*Mrs. Dan. A. Greene.*

### CANNED TOMATOES

Remove the skins from the tomatoes and cut out the hard portion around the stem end. Let cook in a saucepan, covered, shaking occasionally lest they burn, until hot throughout. Dispose boiling hot in hot sterilized jars, filling the jars to overflow; adjust rubber rings and covers tightening the latter securely, and remove to a board.

### PLUM CONSERVE

Five lbs. blue plums, 4 pounds sugar, 2 lbs. seeded raisins, 1 lb. English walnuts, 5 oranges. Slice oranges thin, rind and all not whole slices. Put all ingredients, except nuts, in preserving kettle and allow to simmer, not boil hard, for three-fourths of an hour, or until the orange rind is tender. Just before taking from fire, break the walnuts in quarters and stir in with the mixture. Put in air-tight glass jars. *Mrs. Norvell Cullom.*

### GREEN TOMATO PICKLE

One gallon tomatoes, 1 quart onions, 10 bell peppers, 12 dill pickles, 2 bunches celery, one and a half quarts vinegar, 1 lb. sugar, 2 red peppers, 1 tablespoon white mustard seed, 2 tablespoons cinnamon, 2 tablespoons tumeric, a little ginger root, whole cloves and mace. Slice tomatoes, sprinkle with salt and let stand over night, then wash and drain. *Mrs. J. E. Hawkins.*

### SWEET CUCUMBER RINGS

6 dozen dill pickles, 2 tablespoons of alum, 7 lbs of sugar, 2 tablespoons whole pepper, 3 cups of olive oil, 3 or 4 garlic cloves, 2 tablespoons of allspice, 2 quarts vinegar. Let pickle soak in cold water and vinegar and heat, then let stand 3 or 4 hours. Cut and put on olive oil, let stand for an hour. Put vinegar on stove with all other ingredients and cook for about ten minutes and pour over pickle in jars. *Mrs. W. M. Walker.*

### DUTCH SALAD PICKLE

One small cabbage, 1 quart small onions, 1 quart sour cucumber pickles, one and a half quarts green tomatoes, 9 green peppers, 1 tablespoon celery seed. Put cabbage, tomatoes, onions and peppers through coarse grinder. Cover ground ingredients with water and one-half cup salt. Boil until tender, about 25 minutes, drain off this water. Make a dressing: 5 tablespoons dry mustard, 3 cups sugar, one-third cup flour, 2 quarts vinegar. Cook till thick, pour

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* * *

Q—Please publish recipe for making lemon cheese filling.

A—Lemon Cheese Cake filling: Three eggs, four tablespoons butter or other shortening, one cup sugar, the grated rind and juice of two lemons, a pinch of salt. Beat eggs, slightly and combine with other ingredients. Cook altogether until thick. Spread between layers and on top of cake if desired.

* * *

Q—Mrs E. C. K., City: Please publish again the recipe for banana bread printed in your column during Christmas week.

A—Banana Bread: One-half cup shortening, one cup sugar, two eggs, three ripe bananas, two cups flour, one teaspoon soda, one-half cup nuts.

Mash the bananas well and mix all ingredients together. Pour batter into a well-greased pan and bake in a 350 degree oven 45 minutes.

* * *

Q—Mrs. E. H. H., Wadley, Ala.: Will you please publish a recipe for chocolate cake with brown filling and state what kind of chocolate is used.

A—Following is recipe for an excellent chocolate cake which claimed first prize in our cake contest of last year. Any standard bitter chocolate is all right. We do not mention brand names in this column. As printed, this recipe makes a nice two-layer cake. The recipe and frosting was doubled for the cake contest making a large cake of four layes.

Devil's Food Cake—(Prize recipe of Mrs. J. P. Broyles): One-half cup butter, one and one-half cups granulated sugar, three eggs, two cups flour, one cup buttermilk, one and one-half ounces bitter chocolate, one level teaspoon soda, one-fourth teaspoon salt, one rounding teaspoon baking powder, one and one-half teaspoons vanilla.

Cream the butter, add sugar slowly, then the unbeaten eggs one at a time. Beat well as each egg is added. Sift flour, baking powder, and soda and then add alternately with the buttermilk. Beat well, add chocolate which has been melted over hot water. Add vanilla and bake in two layers at 370 degrees.

Chocolate Icing and Filling—Two cups sugar, two-thirds cup milk, one tablespoon corn syrup, a pinch of salt.

One stick or four tablespoons butter. Place the sugar, milk, syrup and salt in cooking vessel. When mixture reaches the boiling point, add melted butter. Boil four and one-half minutes, stirring continuously or boil to the soft ball stage. Set aside to cool 15 minutes. Beat and spread on cake.

over ingredients. Color with 2 tablespoons tumeric powder. Add ground cucumber pickle, let come to a good boil and seal in jars.

*Mrs. R. A. Terrell.*

### SWEET TOMATO PICKLE

Slice green tomatoes and salt slightly and let stand over night. Drain—then take 3 pounds brown sugar, 1 quart vinegar, one-half ounce each of whole spice, cloves and cinnamon bark, one-half ounce of ginger root cut in pieces. Boil all together, put in the tomatoes and cook until tender. Boil syrup down quite thick and pour over the tomatoes. Keeps best in stone jars with a light weight—Just enough to keep tomatoes under the syrup. *Mrs. Fred Seger.*

### FRESH CUCUMBER PICKLE

4 lbs. of cucumbers, 2 lbs. of onions, one-half gallon of vinegar, 4 to 6 small red pepper, one and one-half quarts of brown sugar, 2 tablespoons of white mustard seed, 2 tablespoons of celery seed, 2 grated, fresh horse-radish, 1 tablespoon tumeric. Peel and slice both cucumbers and onions. Sprinkle with salt and let stand all night. Rinse in cold water and squeeze. Put all ingredients in kettle and let come to a boil. Add cucumbers and onions and let boil five minutes. When cool add one tablespoon of olive oil.

*Mrs. W. B. Walton, Nashville, Tenn.*

### STRAWBERRY PRESERVES

Pick over, wash, drain and hull 1 quart strawberries. Then weigh; for each 1 quart of berries add 1 quart sugar. Put in sauce pan and when reaches poiling point allow to boil 20 minutes. Put into glass jars while hot.

### SUN-COOKED STRAWBERRY PRESERVES

One heaping quart of berries, 1 level quart of sugar. Put sugar on in just enough water to melt it and let it come to a boil, then put berries in and let them boil 5 minutes. Pour out in very shallow platters and put in the sun for twenty-four hours or else until the syrup thickens. Put up in jars without heating.

*Mrs. Spier Whittaker.*

### TOMATO CATSUP

One peck tomatoes, four large onions, three-fourths cup salt, three level tablespoons white pepper, two large red peppers, one level tablespoon allspice, one-half tablespoon cloves. Wash tomatoes and slice. Remove seeds from peppers and cut peppers up. Slice the peeled onions and put them in stew pan with pint of water. Stew

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until tender enough to be put through sieve, return to kettle with one pint sugar, cook until thick then add one quart sharp vinegar. Bottle while hot. Put spices in bag while cooking.

### "MY" MARMALADE

Three grape fruit, 3 oranges, 3 lemons. Cut in very thin slices, for each pound add 3 pints cold water. Let stand 24 hours. Then boil gently until rind is tender. Let stand until next day. Then, to each pound, add 1 pound sugar and cook until it jellies.

*Mrs. Fred Seger.*

### STRAWBERRY JAM

Mash berries, and for each cupful allow a cupful of sugar. Boil one-half hour and seal. *Florence Tarrant, Jr.*

### PEPPER MANGOES

One head white cabbage chopped, 3 onions cut fine, 4 cucumbers cut fine, one-half teacup grated horseradish, half teacup white mustard seed, 2 tablespoons ground cinnamon, 1 teaspoonful ground cloves, 1 teaspoonful salt. Put 12 medium sized peppers in a strong brine for 2 days; take a sharp knife or scissors and cut the top and seed out. Save the tops to tie on after the peppers are stuffed. Fill with the stuffing, tie on tops, put in a jar and cover with strong vinegar, to which add a cup of sugar and a little garlic.

*Mrs. E. T. Douglass.*

### PLUM CATSUP

Five pounds plums, 1 pint vinegar, half tablespoonful cloves, pinch of salt, 3 pounds sugar, 1 tablespoon pepper. Boil plums 20 minutes, in not quite a pint of water, rub through a sieve, put ingredients together and boil half an hour. *Mrs. H. E. Shopshire.*

### CUCUMBER PICKLE

To one-half gallon of vinegar allow 1 cup of sugar, 2 dozen whole black peppers, the same of cloves, half as much of allspice, one and one-half dozen blades of mace, 3 onions, sliced. Boil 5 minutes. Put in cucumbers; let come to boiling heat. Remove cucumbers from vinegar, pack in stone jar, and pour boiling vinegar over. Two days later scald the vinegar again and pour over cucumbers. Repeat this process several times before sealing. Cucumbers should always be soaked in brine 12 or 18 hours and then washed in fresh water before pickling. *Mrs. Charles Foster.*

### GREEN TOMATO CATSUP

One gallon tomatoes, 3 tablespoons salt, 2 tablespoons black pepper, 1 tablespoon each of ground mustard, ginger, spice and celery seed. One teaspoon ground cloves, 1 pint chopped onions, 1 quart

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cider vinegar, 1 quart sugar. Cook 20 minutes and bottle. Cooked down thick this makes a delicious pickle. It is best to grind the tomatoes and onions in meat grinder. *Mrs. Ned McDavid.*

### CORN RELISH

Eighteen ears corn just as you would like for table use, 6 large onions, 4 green peppers, 6 red peppers, 1 large cabbage, 2 bunches celery. Not quite one-half pound Coleman's mustard, one and one-half pounds brown sugar, one-half cup salt, 2 quarts best vinegar. Cut off corn and scrape. Chop all other vegetables; mix together with vinegar and cook until peppers turn brown. Color with 1 tablespoon of tumeric. Put in jars and seal while hot.

*Mrs. Bartow Eberhart.*

### RIPE FIG JAM

Use perfectly ripe figs, peel and mash thoroughly to a pulp. Add 1 pound of sugar to each pound of fruit and mix well before putting on stove. To 6 pounds of figs put 5 fresh lemons sliced very thin and the seed extracted. Boil until it is the proper consistency and it will be a beautiful amber color. *Mrs. Wm. M. Walker.*

### DUNDEE ORANGE MARMALADE

Slice unpeeled naval oranges very thin. To five oranges use 1 lemon sliced thin, add 3 pints of cold water. Let stand 24 hours, then place on stove to boil briskly for 45 minutes, time from the moment it begins to boil. Set aside for another 24 hours, then weigh and to every pound allow one and one-half pounds of sugar and the juice of a lemon. Place fruit on stove and as soon as it boils slowly add the sugar. Boil 45 minutes. This will make about 2 dozen jelly glasses and keeps well. *Norma Penruddocke.*

### TOMATO SOY—A DELIGHTFUL NEW ENGLAND SAVORY

Peel and chop fine a peck of ripe tomatoes. Then put them upon the fire in a preserving kettle with one-half a cupful of whole cloves, one-half cupful of allspice, a scant teacupful of salt, a tablespoonful black pepper, 3 red peppers and 5 onions chopped fine. Let all the ingredients boil together for fully an hour and immediately add a quart of the best cider vinegar. Bottle when cooled.

*Mrs. T. O. Smith.*

### APRICOT MARMALADE

Soak 1 pound apricots all night, and skin the next morning, add 1 small can grated pineapple, 1 light cup of sugar and cook like marmalade.

### GRAPE JAM

Concord grapes are best to use. Remove skins, put them in separate vessels to cook. Let grapes boil 15 or 20 minutes or until

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soft. Pass through colander to remove seeds, return to kettle, add 1 cup sugar to 2 quarts strained grapes, press skins through colander to get acid, but none of the tough skin, add to pulp, boil well. Seal.

*Mrs. W. R. Smith.*

### OIL MANGOES

Three heads of cabbage chopped fine, salted and dried, 2 lbs. of white mustard seed, 1 lb. of black mustard seed, 2 oz. celery seed, 1 thimble full of fennel seed, 2 tablespoons of cinnamon, 2 tablespoons ginger, 4 ground mustard, 6 grated nutmegs, 1 teacup grated horseradish, 1 teacup chopped red pepper pods, 1 handful of garlic, cut fine; 10 cents of tumeric. Mix the dressing well together, putting the cabbage and onions last. Then add 2 bottles of salad oil. Green your mangoes, lay on dishes to cool. Then put in your dressing. Tie up, place in jars filling up with small cucumbers and small onions that have been soaked in clear water. To each gallon of vinegar add 3 lbs. of brown sugar. Scald and pour over the mangoes. *Mrs. Arthur Adams.*

### GREEN TOMATO PICKLE

One peck green tomatoes, 2 big cabbages, 1 quart onions, 1 quart green pepper, 4 teacups sugar, 1 gallon vinegar, one-half box mustard, 1 box allspice, 5 cents box mace, 1 tablespoon black pepper, 1 tablespoon white mustard seed, 1 tablespoon celery seed. Chop up tomatoes, cabbage, onion and green peppers in small pieces. Boil in enough salt water to cover until tender. Add the vinegar and other things and boil for 10 minutes. *Mrs. John R. Perkins.*

### WATERMELON PICKLE

In a gallon of water to which half a teaspoonful of powdered alum has been added, boil 3 pounds of rind for 40 minutes, keeping the top covered with green grape or peach leaves to make a rich green. Take out the rind, empty the kettle, put in a gallon of water and several pieces of ginger root; drop in the rind and boil 30 minutes. Take it out, dry and empty the kettle. Make a syrup of a gallon of water, 5 lbs. sugar, spices to suit the taste, a few pieces of stick cinnamon, some cloves, sliced lemon and ginger; boil an hour, or until clear, then add one-half pint of the best cider vinegar and boil about 20 minutes longer.

### PRESERVED WATERMELON CITRON

Cut the rind into small pieces, trim carefully, place in a jar and to every 5 pounds of fruit add one-half cupful of salt. Cover with cold water and let stand over night; drain, cover with fresh water and stand aside several hours, then drain perfectly dry. Dis-

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solve a teaspoonful of alum in one-half gallon of boiling water, scald the rind in this, allowing htis quantity for every 5 pounds of fruit. Drain and wipe dry. Make a syrup by boiling together two and one-half pounds of granulated sugar and a pint of water to each 5 pounds of fruit. Boil and remove any scum that arises; when perfectly clear, drop in the rind and simmer until it can be pierced with a straw, then arrange on platters and stand in sun for 2 hours to harden, then pack in jars. For the syrup, allow 2 lemons and a couple of small pieces of ginger root. Peel the rind from one lemon and use the juice of both. Cut the ginger into thin slices. Add these to the syrup when reheated, bring to a boil, strain and fill each jar with it.

### PEPPER AND ONION RELISH

Peel six white onions, cut six red and six green peppers in halves and remove the seeds; chop fine the onions and peppers with half a cup of parsley leaves, cover the whole with boiling water. Set a plate above and let stand five minutes; drain, add one cup sugar, two teaspoonfuls of salt and two cups of vinegar, let boil half an hour. Seal in small cans. *Mrs. R. C. Fell.*

### SWEET PEACH PICKLE

Seven pounds of peaches, 4 pounds sugar, 1 pint vinegar. Put sugar on with a cup of water and boil it awhile, then drop peaches in and cook till you can stick a straw through them. Take up and fill your jars. Let your syrup remain on stove. Now add your vinegar with your spices (cloves and allspice), tied up in bags if you like it. Cook this syrup until it is thick, then pour over peaches in jars. Very fine. *Mrs. Robert Jemison.*

### CHILI SAUCE

One-half bushel ripe tomatoes, 12 onions, 12 green peppers, 4 red or hot peppers, 1 teaspoon red pepper, three-fourths cup salt, 2 cups sugar, 1 tablespoon cinnamon, 1 tablespoon allspice, 1 tablespoon white mustard seed, 4 cups vinegar. Scald and skin tomatoes, chop onions and peppers fine, add rest and boil three and one-half to 4 hours. If you want your sauce to have a bright red color, be sure to tie your spices in a cheesecloth bag. *Mrs. Wm. M. Walker.*

### SUNFLOWER MARMALADE

The rind of 1 watermelon, 4 oranges, 2 lemons, 5 lbs. sugar. Cut away the meat and green part from the rind, then cube. Let soak over night in cold water. Grind with coarsest knife or meat grinder, cover with water and let come to a boil, then pour the water off and cover again with water and let come to a boil, pouring off the water. Squeeze the oranges and lemons and grind peel-

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ing. Boil the peelings as you did the watermelon. Then combine the watermelon, orange and lemon peelings, orange and lemon juice and sugar and let boil 2 hours. *Dorothy Herbert West.*

### PEAR MARMALADE

Seven lbs. pears after pared and cored. Grind through meat grinder. Cook them down till thick, then add 5 lbs. sugar. Let cook till reddish brown. Then add two 25 cent cans or a 50 cent can of shredded pineapple. After taking off the stove stir and seal. Don't let pineapple cook. *Mrs. W. V. M. Robertson.*

### HEAVENLY JAM

Six pounds Concord grapes, 5 lbs. granulated sugar, 1 lb. seedless raisins, 4 large oranges, 1 cup chopped English walnuts. Skin grapes and cook pulp 15 minutes. Put through sieve to remove seeds. Add skins to pulp; add sugar, juice and chopped rind of oranges. Boil 25 minutes. Add nuts 5 minutes before removing from fire. Put in glass jars and seal next day. *Mrs. Norvell Cullom.*

### SPICED PEARS

Use a hard pear, peel, core and cut the fruit into very thin slices. For eight pounds of fruit after it has been sliced, use the same quantity of sugar, the juice of four lemons, 1 pint of water, and half a pound of ginger root, sliced thin. Cut the lemon rinds into as long and thin strips as possible. Place all together in a preserving kettle and boil slowly for an hour. *Mrs. Louis Hall.*

### CUCUMBER PICKLES

Thirty cents' worth of little cucumbers, soaked in brine that will float an egg; 2 or 3 cups of salt to a dishpan of water (perhaps more). Let stand 24 hours. One and a half cups chopped onions, 2 tablespoonfuls of celery seed, 2 tablespoonfuls of caraway seed, 2 tablespoonfuls of mustard seed. Mix with cucumbers and over all pour one and a half cups of salad oil. Pack in jars and cover with vinegar, about 1 quart. Place 1 red pepper in each jar.

*A Receipe from Portland Oregon.*

### PICKLED PINEAPPLE

Large pineapple, sliced; 1 quart vinegar, 2 pounds of sugar, one-half ounce of cinnamon, one-half ounce of cloves, one-half ounce of mace. Boil the sugar and vinegar and spices together (grind the spices and tie them in muslin bag) and pour hot over the fruit. Scald the syrup and pour hot over the fruit each day for five successive days. On the sixth day scald the fruit and syrup together and seal in jars. *A Receipe from Honolulu.*

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### BLACKBERRY JAM (WITHOUT SEEDS)

Take 2 gallons of berries, mash well; put into a preserving kettle with about 2 quarts of cold water. Let them boil till tender, then strain through a wire sieve, pressing all the pulp of the berry through the sieve with a wooden spoon. Weigh the pulp and to each pound add three-fourths of a pound of sugar. Put back in preserving kettle; take a few pieces of cinnamon and cloves and drop into kettle. Let boil till the thickness of jam. Seal in wide-mouth glass jars. This does away with objectionable seeds.

### PEACH PRESERVES

Pare peaches, firm clingstones. Put one-half lb. sugar to 1 lb. fruit. Make syrup and cook till it begins to get thick and bubble. Then add the fruit, cut up root ginger and put in enough to taste. Cool until syrup begins to jelly. Seal hot.

*Mrs. W. V. M. Robertson.*

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# BEVERAGES

## HOT CHOCOLATE

1 quart of milk, hot. 3 tablespoons of grated chocolate, 3 tablespoons of sugar, 1 tablespoon of corn starch, 1 teaspoon sherry, 1 teaspoon vanilla, dash salt, teaspoon of whipped cream to each cup. Pour milk over chocolate and let simmer for 10 minutes. Add sherry and vanilla and whip with egg beater for 5 minutes.

*Mrs. W. M. Walker.*

## COFFEE FOR SIX PERSONS

Take 1 full cup ground coffee, 1 egg, a little cold water; stir together, add 1 pint boiling water, boil up; then add another pint boiling water, and set back to settle before serving.

## OLD FASHIONED BOILED COFFEE

One tablespoonful ground coffee for each cup, and one for the pot. Into the ground stir a little beaten egg; put them into the pot and add a little cold water, so the egg will not coagulate when boiling water is added. For each tablespoonful of coffee used, put 1 cup boiling water. As soon as the coffee boils up, put aside in a hot place and settle with a little cold water poured through the spout.

*From an Old Receipe Book.*

## DRIP COFFEE

One tablespoon of grounds to 1 cup of boiling water. Pour water over grounds in filterer and set back where it will seep and keep hot but not boil. It is best to serve scalded milk with this.

Substitute for Cream:—Beat the whites of an egg, put into it a small lump of butter and pour coffee into it gradually, stirring it so that it will not curdle.

Substitute for Cream:—Banana can be made a delicious substitute for cream. Add a sliced banana to the white of 1 egg, beat until stiff. The banana will entirely dissolve.

## OLD FASHIONED RASPBERRY SHRUB

Place raspberries in stone jar, cover with a good cider vinegar, let stand over night. Next morning strain and to 1 pint of juice add 1 pint of sugar. Boil 10 minutes, bottle while hot, use about one-half glassful of shrub to one half glassful of crushed ice and water.

*Mrs. Louis Hall.*

## GINGER ALE PUNCH

One cup sugar, 1 cup hot tea, three-fourths of a cup of orange juice, one-third of a cup of lemon juice, 1 pint ginger ale, 1 pint

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Apollinaris, few slices orange. Pour tea over sugar, and as soon as sugar is dissolved, add fruit juices; strain into punch-bowl over a large piece of ice, and just before serving, add ginger ale, Apollinaris and slices of orange.

### FRUIT PUNCH

Squeeze the juice of 6 lemons and 3 oranges. Add a small can of shredded pineapple, a small bottle of maraschino cherries, any desired canned fruit juice, cracked ice, and sugar to taste. Add three pints of carbonated water, and garnish with mint.

One bottle of Jamaica ginger extract, 1 ounce of cream of tartar, 6 quarts of water, 1 pound of sugar. Stir until sugar is melted, then put in the grated peel of a lemon and heat blood warm. Add a teaspoonful of brewer's yeast. Stir well and bottle, wiring down the cork. It will be fit for use in 4 days. This is a good drink for winter evenings, and when one has a cold.

### BLACKBERRY PUNCH

Two cups blackberry syrup, 4 tablespoons lemon juice, 4 tablespoons orange juice, few grains salt, 1 cup water, 1 cup sugar, 1 pint White Rock Water. To blackberry syrup add lemon juice, orange juice, salt, and syrup made of the water and sugar boiled 2 minutes. When ready to serve pour over a block of ice in a punch bowl or pitcher, and add White Rock Water. Makes 5 and one-half glasses; sixteen punch glasses. *Mrs. Ned McDavid.*

### HOT SPICED CIDER

Put unground mace, cloves, allspice, cinnamon, in cider to steep; strain and add dustings of nutmeg. Serve in hot dish with cups on trap, or a silver cake basket and silver tureen decorated with holly or grapes.

### FRUIT PUNCH

Two cups sugar, 1 cup water, 1 cup cold tea, 1 quart bottle apollinaris, 1 pint strawberry syrup, juice of five lemons, juice of five oranges, 1 can grated pineapple, one-half pint Maraschino cherries. Make syrup by boiling sugar and water 10 minutes, add tea, fruit juices and syrups. Let stand one-half hour, then add enough ice water to make one and one-half gallons liquid; turn bowl over a piece of ice, add cherries and Apollinaries water. This amount will serve 50 people.

### SEA FOAM

Mix the juice of 1 pineapple and 1 lemon with 4 spoonsfuls of mint leaves cut into bits and half a cupful of sugar. Beat the whites of 4 eggs stiff and gradually whip in the fruit juice. Add four cupfuls of carbonated water and serve.

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### LIME JUICE COCKTAIL

Two tablespoons lime juice, 2 tablespoons orange juice, 2 tablespoons sugar syrup, two-thirds of a cup of ginger ale, crushed ice. Mix ingredients in a cocktail shaker, pour over crushed ice in four glasses, and serve at once.

### GRAPE JUICE

Stem, wash, ripe grapes, cover with boiling water. Cook about 10 minutes. Drain and to each three quarts of juice add one and one-half coffee cups sugar. After sugar dissolves, boil 4 minutes, bottle or put up in cans, seal tight.

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# INVALID'S TRAY

### BEEF JELLY

Make some beef tea, add a very little salt. Place one-eighth of an ounce of gelatine in a sauce pan with a little cold water and soak. When swollen, place on the fire and boil until dissolved. Take the beef extract when nearly cold, add the gelatine, stir well and mold.

*Mrs. O. L. Stephenson.*

### BUTTERMILK TOAST FOR THE SICK

Toast a slice of bread, spread with butter, cut into small pieces and place in a bowl. Pour over it about a pint of scalded buttermilk and sweeten to taste. Recommended by physicians.

### CHICKEN BROTH

Skin an old fowl, which will make a more nutritious broth than a younger chicken; cut it up and break the bones with a mallet. Cover well with cold water and boil slowly for three or four hours. Salt to taste. A little rice may be boiled with it if desired.

### APPLE BEVERAGE

Bake the juicy apples till soft; put them in a jar and pour upon them a pint of cold water. Cover and let stand for one hour. Pour off, ice with crushed ice and serve. Does not require sweetening. Is cooling in fever. *Mrs. Ned McDavid.*

### EGG SOUP

Beat an egg very light in a small bowl and continue beating while pouring on enough boiling water to make the quantity of soup desired. Season to taste with butter, pepper, salt and a very little milk.

### CLAM SOUP FOR INVALIDS

Cook 2 quarts of clams 20 minutes in their own liquor, add salt and pepper and 3 pints of milk, 2 tablespoons flour mixed with butter size of an egg; let come to a boil and strain. *Mrs. W. W. Clayton.*

### CORN MEAL GRUEL

Mix 1 tablespoon corn meal, one-half teaspoon salt, and 2 tablespoons cold water. Add 1 pint boiling water, simmer slowly 1 hour. In serving bowl put 2 tablespoons cream, 1 lump sugar, strain in gruel, stir for a moment and serve.

### LEMON ALBUMEN

One egg white, one-half cup cold water, lemon juice. Stir white of egg and water with silver fork or cut with knife and fork, until albumen is completely dissolved; add lemon juice, to make palatable; strain and use in sickness as ordered.

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### BEEF TEA

Chop very fine 1 pound lean beef round. Cover with one-half pint of cold water. Stand in cool place 1 hour. Set over hot water, stir till liquid begins to turn color. Strain, add pinch of salt. To reheat, set cup in pan of hot water.

### CELERY TOAST

For Rheumatism.—Cut up stalks of celery and boil in a little water until tender, add coffee cup of milk, cook a little longer, salt and pepper to taste (thicken slightly with flour). Pour over toasted bread and serve hot. *Mrs. P. E. Davidson.*

### FLAXSEED LEMONADE

Put four tablespoons flaxseed in a pitcher, pour on 1 quart boiling water and steep three hours, covered. When cold, add juice of 2 lemons and sweeten to taste. This makes a very soothing drink in throat and lung troubles. To be taken ice cold.

### LEMON WHEY

One-half cup of milk, 4 teaspoons lemon juice. Add lemon juice to milk, and let stand 5 minutes; strain through a double thickness of cheese cloth. The whey is used by invalids when milk cannot be taken. The curds can be seasoned with salt, paprika, and butter, and used as a sandwich filling.

### BEEF ESSENCE

Put 1 lb. of lean beef, minced fine, into a jar, withuot any water whatever, cover the jar tightly and set it in a pot or kettle of cold water, bringing the water slowly to a boil and allowing the jar containing the meat to remain so simmering until the juice of the meat is all extracted and the fibre becomes colorless. Season to taste and skim when cold. *Mrs. Frank Lyde.*

### BARLEY WATER

Put 2 ounces of pearl barley into a half pint boiling water and let it simmer a few minutes. Drain off and add 2 quarts of boiling water with a few figs and stoned raisins cut fine. Boil slowly until reduced about one-half and strain. Sweeten to taste, adding the juice of a lemon and nutmeg if desired.

### WAFERS

One pound flour, 2 tablespoons of butter, a little salt. Mix with sweet milk into a stiff dough. Roll very thin, and cut with a biscuit cutter. Roll these again until they are as thin as writing paper and the board can be seen through the thin dough in places. They should then be about the size of a bread and butter plate. Stick

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with a fork. Flour the pan, slip carefully in and bake not too brown. Put a bit of butter in the center of each when laid on the plate; while hot sprinkle a little sugar over this and stack them up and serve.

### LIGHT DIET

Clams, chicken, and mutton broth, broiled fillets of chicken, lamb chops, tenderloin steak, delicately cooked game, soft cooked eggs, dry and milk toast, cereal in small portions, eggnog, koumiss, milk punch, cocoa, custards, fresh fruit, gelatine, jellies and sponge cake.

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# FOR THE CHILDREN

### ANIMAL COOKIES

One cupful butter, three-fourths cupful sugar, one-eigth of a teaspoonful salt, 2 tablespoonfuls sour cream, 1 egg, flour and flavoring. Cream the butter, add the sugar, beat well. Add egg, cream, salt, flavoring and sufficient flour to roll uot. Roll very thin and cut in fancy shapes. Bake in a moderate oven. These cookies may be sprinkled with sugar before baking or covered with a simple frosting afterwards.

### BROWNIES

One and one-half cups of butter; one and one-half cups of sugar; one and one-half cups of molasses; 2 eggs, 2 scant cups flour, 1 cup of pecans or other nuts, 1 teaspoon baking powder, cream butter, and sugar, add molasses and egg and lastly the flour, and baking powder, sifted together. Stir in the nuts and bake the cakes in small fancy pans well greased. Adding raisins and spice, make this reciepe even better, but can be left out. *Mrs. W. W. Clayton.*

### JOLLY-BOYS

Mix and sift together 3 cups rye meal, 1 cup flour, one-half cup Indian corn meal, one-fourth teaspoon powdered cinnamon, one-half teaspoon salt, 2 teaspoons Royal baking powder, and 2 tablespoons sugar. Add 1 beaten egg, 2 tablespoons molasses, and sufficient cold water to make a thick batter. Drop by small spoonfuls in a kettle of smoking-hot fat, and cook till brown.

### CITRON PIE CAKES

Cut pastry into three-inch squares, fill with equal parts of chopped citron, butter and sugar and one teaspoonful of cinnamon. Fold like an envelope and bake quickly.

*Old Recipe from West Indies.*

### ALMOND JUMBLES

Cream thoroughly three-quarters of a cup of butter and 1 cup of sugar. Add 3 eggs, just the yolks, then the whites each beaten separately; add one-eighth of a cupful of canned fruit-juice, peach, apricot, or any good juice; one-fourth of cupful of corn starch and enough flour to make a soft dough. Roll out thin, cut with a jumble cutter. Sprinkle the tops with blanched almonds and sugar. Press lightly with a rolling pin, lay on greased pans and bake in a moderate oven. *Mrs. Louis Hall.*

### CROSS-EYED BISCUITS

Make a short biscuit dough; roll thin, cut with small biscuit cutter. With small thimble cutt two eyes in half of the cut ou

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biscuits. Cut near together on each side of the biscuit to resemble real eyes; place the whole biscuit and the biscuit with eyes in the pan and bake. When cool, spread a whole biscuit with jam or jelly and press on this a biscuit with eyes. The jam presses up into the holes. The round bits of dough cut by the thimble may be baked also to form "doll biscuit." *Mrs. Ned McDavid.*

### HUNKY-DORY

Pop sufficient corn to equal two-thirds pint and add to it one-third pint shelled pecans. Cut into small pieces a cake of sweet chocolate and place in a bowl in an outer vessel of boiling water. When it begins to melt add 1 tablespoonful of sweet thick cream and drop in the popcorn and nuts. Stir quickly with a silver fork that all kernels may be covered well with chocolate and dip out in nuggets, placing them on waxed paper to dry, being careful they do not touch.

### PINK MILK

Beat 2 eggs to a foam, add sugar and flavoring to taste and stir into it a pint of rich milk. A few drops of fruit coloring to turn it pink makes it attractive to the little ones. When they tire of it in liquid form add a junket tablet, and serve it in little cups. For another get a milk shaker and a tall glass and make this into a milk shake, adding nutmeg to the flavoring.

### EASTER EGGS

Make a blanc mange of milk and corn starch; sweeten and flavor to taste. Have ready 1 dozen egg shells which have been carefully opened at the small end and contents removed. Fill these with the blanc mange which has previously been divided into six parts and each part mixed with different color paste or chocolate. When filled stand on ice till perfectly cold, then remove the shells carefully. These may be served in nests of spun candy, or on glass saucers with whipped cream. *Mrs. Ned McDavid.*

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# CANDY

### PEANUT-BUTTER FUDGE

Three cups of sugar, small glass of peanut butter, 1 cup of milk, pinch of salt, tablespoon of butter. Mix sugar and milk and let them boil. When boiling add peanut butter and stir constantly. When it forms a small lump in cold water, take off; add butter and beat until hard. Pour in buttered dish and cut in squares.

*Myra Belle Pope.*

### PEPPERMINT CREAMS

For little teas the following will be found delicious: 1 cup of sugar, one-third cup of water; boil together until it creams when rubbed in a cold dish. Add a few drops of essence of peppermint, drop on buttered paper or plate and dry. *Mrs. J. E. Bomar.*

### MAPLE CANDY

To 2 cans of maple syrup add 1 cup of sugar and butter size of a walnut. Cook until it hardens. Pour into buttered pan and set away to cool. *Edith Akerson.*

### GLACE ROSES (BEAUTIFUL)

Boil sugar and water until when a fork is dipped into the pan it throws off the sugar as fine as threads. Rub the inside of some cups with olive oil and put into each cup 4 tablespoonfuls of syrup and 1 medium sized perfect rose. Let stand until cold and serve in silver basket or glass plate. *Mrs. Ned McDavid.*

### STUFFED PRUNES

Soak as many of the best French prunes as you wish in cold water over night. In the morning drain them thoroughly. They will be large and full. Remove the stones, stuff with nut meats or cream cheese, roll them in powdered sugar and serve.

*Mrs. J. R. Estes.*

### CREOLE KISSES

One cup powdered sugar to the white of 1 egg. When beaten stiff add a handful of chopped pecans. Flavor with vanilla; drop on brown paper and let brown in quick oven.

*Mrs. Lewis C. Morris.*

### PINEAPPLE GLACE

Cut a pineapple crosswise into thin slices and then again into quarters. Beat the whites of 3 eggs to a stiff froth; lay the fruit in this, drain and dip again the part that drips off. Select the pieces one by one and by the aid of a skewer dip them into finely powdered

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sugar. Place the fruit in an oiled or buttered pan and put in an oven that is cooling. Pile them on a dish and set them in a cool place until wanted. *Mrs. W. W. Clayton.*

### PEANUT BRITTLE

Two cups sugar, 1 cup of parched shelled peanuts. Melt sugar until it has become a brown liquid. Pour it over the peanuts which have been placed on a buttered plate. When cold take up and break as desired. *Susie Cobbs.*

### NUT MACAROONS

Chop fine pecans and walnuts. Make a frosting as for cakes. Stir in nut meats enough to make it easy to handle. Flour the hands and make mixture into balls the size of nutmegs. Lay on buttered tins, leaving the room to spread and bake in a quick oven.

*Lida Stephenson.*

### CANDIED GRAPEFRUIT RIND

Scrape out membrane and juice leaving the peel clean. Cut into strips of uniform size with the scissors and lay in cold water for 24 hours, changing water 3 times. The next morning, drain and put the peelings in cold water and cook gently for ten minutes after it has commenced to boil. Change the water 3 times and cook in the last water till the skins are tender and clear. Have ready in a sauce pan a syrup made of 1 cup of sugar and 1 cup of water, cooked clear. Leave in the syrup all night and the next morning drain off every drop of the syrup and place the strips on platters in the sun. Finally, when they are cold and stiff, dredge thickly with granulated sugar and spread out again to dry. Pack in boxes lined with waxed paper, with sheets of the same between the layers.

*Mrs. Mary M. Sharpe.*

### SUGARED BUTTERNUTS, PECANS OR WALNUTS

Shell, and skin if butternuts are used, if not the skins cannot be removed. Boil 1 cup sugar with one-half cup cold water until it ropes. Drop in the nuts, stir briskly until it sugars, shaking the pan all the while. Remove from fire and serve cold. This quantity is for one-half lb. nuts. Nice for luncheons. *Mrs. John S. Jemison.*

### MARSHMALLOW MINTS

Mix confectioner's sugar with enough hot water to make a thick icing. Flavor with a few drops of essence of peppermint. Add a few drops of desired coloring. Dip marshmallows in this mixture, remove and place on waxed paper. *Mrs. John S. Jemison.*

### PECAN PRALINES

One-half lb. pecans, 1 lb. brown sugar, 4 tablespoons water, 1 tablespoon butter. Put sugar and water to boil. When it begins to

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simmer put in butter and nuts. Stir constantly. When it bubbles up once, take from fire, pour from a spoon on to marble slab.

### PUFFED RICE CANDY

Three cups puffed rice, 1 cup brown sugar, one-half cup water, lump of butter size of an egg, 1 pinch of salt. Crisp rice in oven. Boil sugar and water with butter and salt added, until it candies. Pour in rice and stir until grains are coated. Spread on buttered dish to cool. Do not stir before adding rice.

### GABRILLA'S FLUFFY RUFFLE KISSES

Beat the whites of 4 eggs to a stiff froth with 1 teaspoonful of vanilla and half pound of powdered sugar, beginning to whip in the sugar as soon as the eggs become frothy and beat until it forms a sponge that can be cut with a knife. Spread a baking tin with buttered paper, dip a teaspoon into cold water, and drop the egg and sugar by the spoonful upon the paper. Put at once into a quick oven and bake until they are firm to the touch. They must be closely watched or they will burn easily. One may slip pecan nuts into each before putting in to bake. *Mrs. Lonnie P. Munger.*

### PULLED CANDY

Two cups granulated sugar, one cup boiling water, one-fourth cup butter, one-fourth cup vinegar. Boil until it will harden in water; then add 1 tablespoonful vanilla and put to cool on buttered tin. When cool pull. *Martha Prince.*

### HEAVENLY CANDY

Two cups sugar, three-fourths of a cup of corn syrup, one-half cup water, pinch of salt. Boil until hard in water and pour slowly into the well beaten whites of two eggs. Flavor with vanilla and when a little stiff add a cup of nuts. Beat until very stiff and pour in buttered dish and cut in squares. *Mary Beard.*

### DOUBLE FUDGE

Two cups sugar, 1 cup milk, one-fourth cup of chocolate, 1 tablespoon of butter, one-half cup nuts. Cook as usual for fudge, pour out in buttered plate. Then cook the following: 2 cups sugar, one-half cup water, one-half cup Karo, one-half cup red cherries, whites of 2 eggs. Cook sugar, water, karo together; when the syrup hardens in water pour into the beaten whites of eggs. Beat until fairly stiff, pour on fudge and when cool cut in squares.

*Caroline Forney.*

### CHOCOLATE CREAMS (JETS)

Cream thoroughly one pound of confectioner's sugar and two-thirds of a stick of butter, and one-third cup of sweet cream. Add any desired flavoring or nuts, roll into balls the size of a large marble.

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Melt in a double boiler a half pound—one cake—of Baker's chocolate. If the chocolate gets too thin let cool slightly. With the use of a spoon and fork dip the creams one at a time in the chocolate until completely covered, then drop them gently on marble top or oiled paper and let dry thoroughly. Take them up when dry by using a sharp thin knife. *Mrs. John McNeel.*

### CHOCOLATE CREAMS

Two cups pulverized sugar, one-half cup cream, boil five minutes, put sauce pan in pan of cold water to cool, add one teaspoon vanilla, and stir. Make into balls. When cold dip into melted chocolate. *Katherine Lynch Moughon.*

### ICE CREAM CANDY

Three cups sugar, crushed or cut loaf, a little less than one-half cup vinegar, one and one-half cups cold water, piece of butter size of a walnut, a pinch of soda, flavor with extract vanilla. Boil until it hardens, then pull until white.

### COCOANUT CANDY

One large cocoanut, 4 cups of sugar. Dissolve the sugar in milk of cocoanut. Cook until it ropes, stirring all the time. Remove from stove. Stir until cold and add grated cocoanut. Pour out on buttered dish and cut when cold. *Agnes Terrell.*

### DIVINITY

Two and a half cups of sugar, one-half cup corn syrup. Cook until it will spin a thread and then pour one-half of it into the whites of two eggs beaten stiff. Cook the other half until it will harden in water, then pour it into the other half. Beat until creamy, then pour into a buttered dish. *Martha Latady.*

### TARDY FUDGE

Two cups sugar (white), three-fourths cup sweet milk, 2 ounces Baker's chocolate. When it comes to a boil, time, and boil exactly 3 minutes. Remove from fire, add 2 tablespoonfuls butter, 1 teaspoonful vanilla. Beat until almost cold, add a cupful English walnuts, beat again until it begins to thicken. Pour into buttered dish, make into squares. *Mrs. C. M. Tardy.*

### PEPPERMINT HONEY TAFFY

One-half cupful of honey, 1 teaspoonful of peppermint extract, 1 cupful of sugar, one-half cupful of syrup, 1 heaping tablespoonful of butter, 1 teaspoonful of vinegar. Having put the sugar, honey and syrup into a sauce pan stir and boil quickly for half an hour. Add the butter, peppermint extract and vinegar. Pour into a buttered pan and pull when cool enough to handle. Cut into pieces.

*Mamie Morrow Plunkett.*

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### MAPLE BUDS

Two cups brown sugar, one-third cup water. Boil together slowly for 40 minutes. Add well beaten egg and fruit or nuts. Drop from spoon on oiled paper. *Margaret Morrow Anderson.*

### MOLASSES CANDY

One cup of molasses, 2 cups of sugar, 1 teaspoonful of vinegar, vanilla and small piece of butter. Add a little water. Boil ten minutes, then cool enough to pull. *Mrs. W. H. Blaney.*

### CHOCOLATE FUDGE LOAF

Three cups of sugar, one and one-half cups of milk, or cream. Let it cook until it boils. Put in 3 squares of chocolate, then boil until it makes a soft ball in cold. Add butter the size of a walnut. Flavor with vanilla. Let stand until cool enough to hold the finger in it and add 1 cup of pecans and knead as you would dough. Make out in a loaf and let stand several hours, then slice.

*Mrs. C. B. Glenn.*

### LEMON DROPS

Pour onto a half pound powdered sugar just enough strained lemon juice to dissolve it and then boil it to the consistency of thick syrup. Drop this from the saucepan in round drops onto an oiled dish and set in a slack oven to harden, dusting it as it sets with a little icing sugar. Any fruit juice can be used in the same way instead of the lemon.

### CHOCOLATE FUDGE

Quarter cake of Baker's chocolate, cup of sweet milk, 3 cups of sugar, one-eigthth of a pound of butter. Boil until the mixture thickens, beat about 15 minutes after removing from fire and flavor with extract of vanilla; pour in a buttered dish and cut in squares.

*Katherine Kirkman Hammond.*

### VELVET MOLASSES CANDY

Put one and one-half pounds sugar, one-half pint molasses, one-half pint water, one-fourth cup vinegar, in agate kettle. Heat; when boiling add one-half teaspoon cream of tartar, boil till it crisps in cold water. Stir, when almost done add one-fourth pound of butter, one-fourth teaspoon soda. Cool in buttered pan and pull.

### AFTER DINNER MINTS

Two cupfuls granulated sugar, two-thirds of a cupful of water, one-half teaspoonful of peppermint extract, a pinch of cream of tartar. Place the sugar and water in a sauce pan, and, when boiling, add the cream of tartar; then boil without stirring until it forms a soft ball when tried in cold water, or until its temperature is 240

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degrees fahrenheit by the thermometer. Remove from the fire and place the sauce pan in cold water, then add the peppermint extract and stir with a wooden spoon until thick. Take in the hands and knead. Make each mint by rolling and patting with the hands, or put some of the mixture into a small sauce pan, stir and melt to the consistency of cream, then pour into rubber candy molds. Turn out when cold.

### BUTTERNUT CANDY

Wash one-half cup of butter to take out salt or take the same quantity of freshly churned butter. Add two cups of light brown sugar and three quarters of a cup of cream, or thick cream diluted with one-half milk. Cook about one hour on the back part of the range where it will simmer slowly. Do not stir; the mixture must not become brittle but soft and elastic when tested in cold water. When it has reached this point add a teaspoon of vanilla and a cup of broken butternut meats. *Elizabeth Johnson.*

### PEPPERMINTS

Cook 2 cups of granulated sugar and one-half cup of water three minutes by the clock after it begins to boil. Add a teaspoon of essence of peppermint and stir until it begins to look white and creamy. Drop in teaspoonfuls on paraffine paper.

### MEXICAN CANDY

Put into a sauce pan or chafiing dish 2 cups of brown sugar and two-thirds of a cup of milk. Boil gently until a little put in cold water can be rolled into a ball between the fingers. It will take from seven to ten minutes to reach this stage. Stir steadily while boiling, as it will scorch easily. Add a lump of butter the size of an egg, and when this is melted, remove from the fire and beat a little. Stir in quickly a pound of English walnuts and pecan meats chopped. Beat hard, and turn into buttered tins to harden. Wet a knife in hot water and smooth top; cut or break in pieces.

*Mrs. Robert Knox Greene.*

### CANDIED ORANGE

Divide seedless oranges into sections, removing all the white pulp very carefully. Make a syrup of 2 pounds of loaf sugar dissolved in one pint of boiling water. Let it come to the boiling point. Then stir in the unbeaten white of an egg. Skim and boil again and again and put over hot water so that it will keep at boiling point but will not become creamy. Dip each section of the orange in 2 or 3 times, letting it stand a minute or two each time. Then set on oiled paper in a cool place to candy. Strawberries and grapes are also nice this way.

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### PEPPERMINT CANDY

One pound fine granulated sugar in a saucepan. From this take three tablespoonfuls, put into a tumbler with 1 teaspoon of cream of tartar, seven drops of oil of peppermint, tablespoon and a half of water, stir the contents of the tumbler well. Six tablespoonfuls of water on the sugar in the pan, stir well, then boil four minutes. Take from the fire and stir contents of the tumbler into the sugar in the saucepan. Beat until white and stiff, say two or three minutes. Drop from a spoon on a marble slab until hard.

### BROWN SUGAR CANDY

(1) Two cups of sugar, (2) one-half cup of sweet milk, (3) one-fourth teaspoon salt, (4) pinch of soda, (5) 1 teaspoon of vanilla, (6) 1 cup of nuts. Cook items 1, 2, 3, 4 till it forms soft ball in water; then beat till creamy; add 5 and 6 and drop on buttered platter. *Mrs. Joe Norment.*

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# CHILDREN'S PARTIES

BY MOLLIE CULLOM WALKER

JANUARY

Invitations:—The magazines for the month will give you many valuable hints. From pure white paper cut twice as many snowballs as you will need for invitations. Use diamond dust very freely on half the snowballs. Then tie the two together with white ribbon, using the diamond dust as a cover and the other ball for the written invitation:

"Round and white and oh! so cold,
I can melt and also roll,
I may be large or I may be wee,
To find me, come on Saturday at three."

*Suggestions for a Snowball Party.*

Decorations:—Use lots of white snowballs suspended from the ceiling made with white crepe paper and filled with cotton; sprinkle artificial snow on all your balls and on the green that you may use in the corners of the room. Put flakes of cotton which have been dipped in paste and then in snow, on things in the room. Make the room look just as much like a snow scene as possible. Have two or three large pictures of snow scene on the walls and put over them christmas wreathes which have been dipped in whitewash and then in artificial snow. The windows would also look pretty with this same wreath decoration.

*Amusements*: *"Snow Ball Race"*

Play this game just as you do the "Potato Race." Let each child balance on a knife a snowball made of crepe paper and place it in a basket fifteen feet away. After each child has been given a fair chance to carry the snowball to the basket without dropping it, have the child put in the "Frost King's Palace" where he receives a reward.

"HAPPY NEW YEAR GAME"

Suspend from the ceiling three Christmas wreaths. Supply each child with three cotton snowballs and give each one a chance to throw the snowball through each respective wreath. Have in small sized envelopes three different "Happy New Year" messages which the children will receive when they are successful in throwing the snowballs through the different wreaths.

Refreshments:—When it is time to serve refreshments have quiet music played. The children will line up and take their places around a pretty table decorated with a big white basket in the center,

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filled with pop corn, candy balls. These balls could be given to the children after they have been given cocoa and cookies.

Favors:—As the children are ready to leave cut down the cotton snowballs and give each child one. In the middle of the ball has been carefully hidden away a little doll for the girls and a variety ball for the boys as a reminder of their happy party.

### FEBRUARY

February seems especially rich in fascinating materials with both St. Valentine and George Washington's Birthday Parties.

Suggestions for a Valentine party.

Invitations:—Almost any woman's magazine for February will not only give many hints but practical suggestions.

Red hearts worded with white ink or white hearts worded in red ink are both appropriate.

"In my party for you have a part is the wish of my whole heart."

Decorations:—Red crepe paper and red hearts strung on ribbon.

Amusements:—"Hunting Herats." Hide many red and white candy hearts or red and white paper hearts and give the children fifteen minutes in which to find them. The child that finds the most can be given a pretty heart valentine for a prize.

"Holding Fast My Heart"—That is another game the children love—The players all sit in a circle each with his hands on a string on which has been placed a small heart. Keep the heart busy passing from one to another and the child in the center tries to find the one who holds the heart. When the center child is successful in guessing the one who holds the heart he swaps places and gets in the circle, etc.

"Cupid"—Have a large paper heart hung on the wall. Give every child a cupid sticker. Then blindfold the children one at a time and have them stick the cupid as near the center of the heart as possible. After every little boy and girl has had a turn give the child sticking the cupid nearest the center a pretty cupid valentine.

Refreshments:—There is nothing which delights the child like ice cream cones. It is about the cheapest wholesome sweet you can give them. Have the ice cream in white and on top of each cone in the middle of the ice cream place a small red candy heart.

Souvenirs:—Give each child a valentine with an appropriate love message on it. Have one of the little boys dressed in a postman's suit and just before the children leave let him blow his whistle and come in with his bag filled with valentines for the children.

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### WASHINGTON'S BIRTHDAY PARTY

Invitations:—Have paper cut in the shape of hatchets with stickers at the top and the words, "You are invited to a George Washington Party, Feb. 22nd, at three o'clock at my house.

Decorations:—Use red, white and blue crepe paper and have a large picture of George Washington draped in a fiag in the most conspicuous place in your department. Use as many U. S. flags as you need to make everything look patriotic.

Games:—Have a large piece of white cloth with a picture of the cut cherry tree, give each child a paper hatchet and a pin. Each child in turn is blind-folded and tries to pin the hatchet on the cut place in the tree. The child who pins it in the right place can be rewarded with a two cent Perry Picture of George Washington.

"London Bridge." This is a game the children never tire of and almost all ages love it. Select two of the tallest to form an arch with their arms lifted, under which the other children march singing: "London Bridge is falling down, London Bridge is falling down, my fair lady. You stole my watch and kept my keys, my fair lady. Off to prison you must go, you must go, you must go, my fair lady." As the last is sung the bridge falls and the one who is captive, is held and asked which he would rather be, a red rose, a violet, etc. They have before-hand planned which object they will be. The prisoner takes his place behind the one or the other according to his choice of articles.

"Drop the handkerchief":—This is another popular game with childen of almost all ages. Just to give it a patriotic touch have a red, white and blue handkerchief to use in playing the game.

Refreshments:—Hot cocoa and big white popcorn balls tied with narrow ribbon in the national colors.

Souvenirs:—The five and ten cent stores furnish a variety of cheap and appropriate little gifts for the children. The little girls may be given red, white and blue paper fans, and the little boys red, white and blue balls.

## MARCH

### SUGGESTIONS FOR A "BIRD AND BUTTERFLY" PARTY

Invitations:—From a child's book cut pictures of birds. On the under side paste white paper and on this write your party invitation message:

"Birds and butterflies will be there,
So will boys and girls, bright and fair,
Come, too, and our pleasures share."
At Mrs. _____, March 15th, at 2 o'clock."

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Decorations:—From magazines, paper napkins, crepe paper, cards, etc., get as many birds and butterflies as you can; cut them out and wire them. Get branches of evergreens in the yard and woods and tie on with the wire.

With very little trouble you can have a most effective decoration by making some artificial pink blossoms out of pink paper and fasten these blossoms to the real branches of peach trees. These sprays can be placed in the corner of the room, on the top of the piano, etc. After you have placed the peach blossoms in the most effective places, tie on with a wire your bluebirds and butterflies.

It is also very pretty to pin butterflies, cut from crepe paper, on the curtains.

Entertainment:—It seems a splendid opportunity to begin your amusement with a beautiful bird story. The awakening of hidden life can be so beautifully impressed upon the child's mind with a bird story.

Let the children tell you where the birds have been. How God sent them to the far South, etc. How they must protect their nests, etc. Then have the children play a lovely bird game.

"Bird Game":—Let half of the children represent birds with which they are familiar; then the other children can guess from the call, habits, or description what bird is being represented. It is an instructive game and very interesting to children. You will be surprised to see how much some of the very smallest children, (especially the boys) know about birds, their habits, calls, etc.

As a reward for the child guessing the most birds, give a 35 cent set of Bird Pictures (Perry).

"Pussy Wants a Corner":—This is a fine game for the youngest children and all children as well as grown people are thoroughly familiar with the game.

"Bean Bag Catch":—One child is selected for the pitcher and the others stand up in line. The pitcher stands about ten feet off and throws to the first one and so on down the line, any one missing goes to the foot, and a miss by the pitcher puts him at the foot and his place is taken by the one next to the pitcher's place, not at the head. This game creates great excitement and it mixes up the children better than almost any other game.

Refreshments:—Have a long table decorated with bird crepe paper for a table covering. In the center have a large spray of artificial peach blossoms which has many blue birds and butterflies on the branches. At each child's place have a bird crepe napkin. The actual refreshments should be as simple and wholesome as you can make them. A saucer of vanilla custard cream with a wired blue

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bird or a wired butterfly on the top of each saucer, served with lady fingers or cookies. Let each child carry home the blue bird or butterfly, whichever one he gets.

Favors:—The blue bird or butterfly which they get on their cream would be a lovely favor, but if you want something else, give each child a bird whistle before the party is over.

## APRIL

Time:—Always have Easter parties after Easter. There is no more fitting time than on Easter Monday or the Saturday following Easter.

Place:—The best place is on a big yard with trees and shrubs. This season of the year it is generally so pretty and sunshiny and it is especially appropriate to be out of doors where the children can see the living flowers, bulbs, etc.

Invitations:—The invitations will be attractive if cut in the shape of an egg, color one side in solid blue, red, green, pink, etc., and leave the other side white and paste at the top a picture of a little baby chick and under the picture write: "Come on the run, and join our fun."—Place, date, etc.

Games:—"Egg Rolling"—In advance of the children's arrival color and fix as many Easter eggs as are needed for your number of children and have them hidden under the shrubs—at the roots of trees, in corners, etc. Give each child a basket or a box which has been covered with Easter pictures and let them find as many eggs as they can. Give to the child finding the most a large fancy Easter egg which you look through and see a pretty picture. But be sure that the children bring all the eggs to one person after their number has been counted and have them equally divided among the children. Let them understand this at the beginning of the game.

"Egg Race":—Use small candy eggs. The children carry one egg at a time on a knife and place it in a basket ten feet away. About four can compete at one time—allow five minutes to each group.

"The Fox and the Rabbit":—Select two children, one for the fox and one for the rabbit. The others form a circle. The rabbit goes inside the circle and the fox is on the outside. The children forming the circle try in every way to keep the fox from entering the circle and catching the rabbit. If the fox succeeds in getting into the circle the children immediately let the rabbit out. The children love this game for it keeps every child alert and active.

Decorations:—The out of doors will of course need no decoration but the table can be very attractively decorated where the children eat their refreshments. Let the yellow be your color scheme.

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Across the table place yellow crepe paper and have for a centerpiece a nest with candy eggs in it with an Easter rabbit with basket on his back filled with tiny candy eggs. These add to the table decorations and make a lovely favor for the children to carry home.

Refreshments:—Have ice cream frozen in shape of Easter eggs in different colors. Have your little cookie cakes cut into rabbit shapes.

## MAY

Invitations:—From wall paper, seed catalogues, or magazine pictures, cut pictures of flowers in colors. Take white paper and cut the same size as the shape of the flowers, on which write the invitation. Tie these together with a small bow of narrow ribbon—use all the pastel shades of ribbon. "In this month of May, come with me and play." 2 o'clock, May 10, Mrs. Johnson's lawn.

Games:—"Ring Around the Rosy"—The children form a circle by joining hands as in "Drop the Handkerchief." Then one child with a flower goes around the circle—the child with the flower drops it behind some one and that one picks it up and tries to catch him before he reaches the place left by the child. If the flower is dropped behind him he can go back to the circle again.

"Flower Garden":—Have paper caps made to represent different flowers, give every child one, then let the children dramatize a garden. Let the sweet peas go together, sun flowers in a row, daisies, etc., and the boys can be the hardier, stronger variety of blooming shrubs. After they have all gotten their caps they can form in flower beds and it makes a beautiful tableau.

"Mulberry Bush":—The children form a circle and skip around saying the following verses: "Here we go 'round the Mulberry Bush, the Mulberry Bush, the Mulberry Bush, here we go round the Mulberry Bush, so early in the morning." They act out the following verses: "This is the way be wash our clothes, we wash our clothes, wash our clothes, this is the way we wash our clothes, so early Monday morning.

"This is the way we iron our clothes, we iron our clothes, iron our clothes, so early Tuesday morning.

"This is the way we scrub the floor, we scrub the floor, scrub the floor, this is the way we scrub the floor, so early Wednesday morning.

"This is the way we mend our clothes, we mend our clothes, mend our clothes, this is the way we mend our clothes, so early Thursday morning.

"This is the way we sweep the house, sweep the house, sweep the house, this is the way we sweep the house, so early Friday morning.

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"Thus we play when our work is done, our work is done, our work is done, thus we play when our work is done, so early Saturday morning.

"This is the way we go to church, we go to church, we go to church, this is the way we go to church, so early Sunday morning."

Decorations:—Let your color scheme be all the delicate pastel shades, pink, blue, lavender, and green. Cover the table with wide green paper cloth and in the center place a large basket filled with all sorts of garden flowers. Use the paper napkins with different spring flowers in the corner.

Souvenirs:—The flower caps which you have already given them can be carried home as a reminder of their happy time. Give every child a package of Morning Glory seeds.

Refreshments:—Vanilla ice cream with individual cake iced in different colors.

### A JUNE PICNIC PARTY

Place:—A pleasant, shady nearby park with a "Zoo," or some lovely woody place that it not too far to walk to.

Invitations:—

"Now that school is o'er
And vacation comes once more,
We'll pack our baskets, and go to the park,
Where there're lots of things to make a lark."

Games:—"Hide-in-go-seek," "Drop the Handkerchief," "Animal Game." Have one of the teachers to take the children around the "Zoo," telling simple instructive facts about the different animals. Then, when they finish, have the children to name the different animals, giving their calls. The child that names the most and gives the most calls receives a little animal book.

Flower Game:—Arrange a walk through the woods where the children can gather different kinds of flowers and observe different kinds of trees. When they come back have each child tell you the flowers and trees that he or she observed. The child that observes the most receives "The Flower Children Book" as a reward. This game is not only most entertaining to little children, but teaches them to be very observant of the beauties of nature.

Decorations:—The only decorations you need in God's beautiful out of doors are some flowers for the lunch table which you can have the children gather and bring in when they go out to play their flower game.

Refreshments:—When lunch time comes let them sit around in a big circle where you have a large cloth spread, with the lunch brought by everybody, nicely and daintily arranged on wooden picnic plates.

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### JULY FLAG PARTY

Invitations:—Use flag stickers on small cards and write the following invitation on the card:

"This grand flag of red, white and blue,
Is waving an invitation to you,
Saying: Come on this Fourth July Day,
And join in some soldier play."

Place:—If possible have the party on a lawn where they have a flag pole.

Amusement:—"Flag Raising"—As soon as the children all come, have them gather in a large circle aroung the big flag pole. Then have a story teller tell, "The Flag Story," by Mabel Cooper.

When the story is ended have the flag quietly and solemnly pulled up with every child standing "attention." As it reaches the top let them all sing, "America."

"Flag Game":—Have small paper flags of all the countries. Let each child come forward and tell the names of the different flags. The child who knows the most is presented with the set of flags. They can be secured for about twenty-five cents.

"Pinning the Star on the Flag":—Tage an American flag of medium size and cover the blue field with white cloth. Each player in turn is blindfolded and tries to pin a star in the center of the blue field. The child that comes nearest is given a small silk flag.

Decorations:—The table should be covered with red, white and blue crepe paper. In the center, use a holder with small flags of many countries. At each place use the red, white and blue crepe napkins.

Refreshments:—Ice cream cones with small paper flags stuck in the top of the cream.

Favors:—Give each child an "all day sucker," as he leaves.

### A TRIP TO THE SEASHORE—AUGUST

Invitations:—Fold blue paper into boats and insert the following invitation:

"The deep blue sea called one day,
Come, little children, to my shore and play,
Shore boats, and shells and nice white sand,
To make great fun for a merry little band."

Place:—Arrange to have in a play grounds where there are many sand beds. Use sea shells, too. If possible have it on a play grounds in a park where there is a small lake or wading pool.

Entertainment:—Have all the children put on their bathing suits or some old clothes so they can go wading, etc.

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"Sea Shell Game":—Have lots of small sea shells on the bank of the pool and in the pool. The child that finds the most gets a large, pretty sea shell.

"The Troubled Sea":—One child is chosen to be the Queen. The rest of the children are seated and each child is given the name of a fish. As the Queen walks about she calls different fish who rise and follow her.

After most of the fish have been called, the Queen calls out, "The Sea is Troubled." All try to get a seat and the one who is unsuccessful is now the Sea Queen and so on.

Refreshments:—Have frozen grape juice, lemonade and homemade cookies.

### EARLY AUTUMN PARTY—SEPTEMBER

Invitations:—Cut from Denison crepe paper autumn leaves of all colors and paste on a stiff piece of white paper in which you write the following invitations:

"Come, said an autumn leaf to a child one day,
Come to my party and we shall play,
This is the time when I dance and fling,
And I'd like you there to help me sing."

Decorations:—Use quantities of real autumn leaves and baskets of golden, red and blue asters.

"Farmer in the Dell":—This is one of the best games to play to make the children feel "at home."

"The Cap on the Brownie":—Have a big brownie pinned on the wall. Blindfold each child and have them pin a cap on the brownie. The children have great times when the cap ispinned on the brownie's feet or hands.

Refreshments: Chocolate ice cream and lady fingers.

### A NUTTING PARTY—OCTOBER

Invitations:—Write the invitations on paper that will fold easily and can be tied in English walnut shells.

One, Two, Three,
Oh! What do I see!
An invitation here for me.
A Meeting now we all will go,
So don't be late—we'll start at Four.

Place:—A convenient place in the woods where there are lots of nuts to be gathered.

Decorations:—The natural beauty of the leaves and autumn flowers will carry the autumn thought.

Entertainment:—As soon as you reach the spot in the woods or in the park where you expect to hold the party, give every child

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a gay colored chintz bag. They will love these bags for it gives them a chance to take some home to make those happy who were not at the party. After you give them the bags let them play "The Wise Squirrel."

Tell the children that for fifteen minutes they are to be squirrels and do just as squirrels do—hunt the nuts and hide them away for the winter use.

"Who Has the Nut:—Play this in a circle just as you do thimble.

Refreshments:—Have several large market baskets filled with all sorts of fruit. If it is cold and crisp have apples and marshmallows and build a big fire and let the children toast marshmallows —they love this.

### THANKSGIVING PARTY—NOVEMBER

Decorations:—Use crepe paper suggestive of Thanksgiving and have many pumpkins, apples, etc.

Entertainment:—"Bobbing for Apples," "Jolly is the Miller."

Partners are chosen for this game. The miller is in the center and the partners march around him in a circle, saying:

"Jolly is the Miller,
Who lives by the Mill,
The wheel goes around with a right good will,
One hand in the hopper,
The other in the sack,
The right steps forwards and left steps back."

During the change the one in the center tries to get a partner.

"Give the Squirrels a Nut."—Have a picture of a big squirrel drawn on a piece of white cloth. Let each child when blindfolded try to put a nut in the squirrel's mouth. The child that comes nearest to putting the nut in the squirrel's mouth receives a box of child's writing paper with a squirrel at the top.

Refreshments:—Have the table covered with crepe paper and napkins suggestive of Thanksgiving. Also make a fruit basket of a big yellow pumpkin which must be filled with apples and bananas. Serve hot cocoa and brown bread sandwiches.

### DECEMBER

Decorations:—Use as much pine as you need to make your room look like a pine forest. Dip the pine needles in whitwash, then sprinkle with artificial snow. Keep all your decorations in white and green.

Christmas games.

Refreshments:—Hot cocoa and all kinds of Christmas little cakes or ice cream molded in yuletide forms.

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# PLATE LUNCH

### LUNCHEON PLATE

Pressed chicken, sliced and put on bed of lettuce.
Mayonnaise roses with stuffed olives in center.
Cheese straws.
Peach pickle.
Old fashioned sweet wafers filled with whipped cream and nuts.
Mint ice.

### LUNCHEON PLATE

Chicken salad—sandwich.
Hot rolls.
Fruit salad.
Date cakes.
Coffee. *Mrs. A. L. Brown.*

### VESTRY LUNCH PLATE

Baked fish, Irish potatoes, baked and stuffed with butter, pepper, salt and grated cheese, spinach, head lettuce with tartar sauce, corn meal muffins, coffee and apple pie. *Mrs. A. L. Brown.*

### CLUB PLATE

Color scheme, green and white, mints green and white. Salad on lettuce leaf, crackers.

Squares of white cake with blocks of green and white ice cream.

### SALAD

One tbs. plain gelatine, 1 cup cold water, 1¾ cup boiling water, ½ cup lemon juice, ¾ cup sugar, 1 small bottle of olives, sliced. I small can pineapple, 1 bunch of celery. Mold and cut in squares. Serve eight people. *Annie E. Brown.*

### LUNCH PLATE

Shrimp a la Creole with parsley, latticed potatoes, baked apples stuffed with mince meat, and whipped cream. Coffee and hot rolls.
*Mrs. A. L. Brown.*

### SALAD PLATE

Stuff canned pears with cottage cheese and nuts, invert on lettuce leaf trimmed with rings of stuffed olives and mayonaise. Tint the cheeks of the pear with fruit coloring. Cheese straws—ice tea with sprigs of mint. *Mrs. A. L. Brown.*

### GINGER ALE SALAD

One envelope of Knox Gelatine, 2 tablespoons of cold water, 2/3 cup hot water, 2 tablespoonfull sugar, 2 cups of ginger ale, 2 cups pineapple, 2/3 cup pineapple juice, 2/3 cup lemon juice, 1 cup

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chopped nuts, 1 bottle of stuffed chopped olives, 2 cups celery, 1 salt spoon of salt. Process to make:

Soak gelatine in cold water dissolve in hot water—add sugar, ale, fruit juices and salt, when this begins to congeal, add fruit, celery, nuts and olives, when congealed, serve on lettuce with fruit salad dressing.

DRESSING

Yolk of 4 eggs, 2 tablespoons of sugar, 4 tablespoons of vinegar, 1 salt spoon of mustard, 24 marshmallows, 1 pint of whipped cream. Process to make:

Beat yolks until light, add sugar, vinegar and mustard, cook in double boiler until it thickens, stirring constantly, when almost cool, add marshmallows and cream.

Crackers and ice tea. Slice of tongue in a buttered beaten biscuit. *Mrs. H. D. Long.*

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# FACTS WORTH KNOWING

Salt thrown on a coal fire when broiling steak, will prevent blazing from the dripping fat.

Salt puts out a fire in the chimney.

Salt put on ink when freshly spilled on a carpet will help in removing the spot.

Salt used in sweeping carpets keeps out moths.

Vinegar will brighten copper.

Kerosene will remove rust from bolts and bars.

Ammonia cleanses hair brushes.

Ammonia in dish water brightens silver.

Ammonia in water keeps flannels soft.

To remove iron rust stains from linen, cover the stains with salts of lemon, moisten with cold water, and expose to strong sunlight. When dry moisten again. A few applications will remove the stains without injury to delicate fabrics.

For silver polish use a few drops of ammonia mixed with common whiting, and sufficient water added to make a paste the consistency of cream, bottle, and keep tightly corked. Drop a little of this mixture on the polishing cloth, rub the silver lightly, and rinse in warm water.

To remove paint and putty use same mixture as above, letting whiting almost dry on glass before polishing.

Old brass can be brightened by scrubbing with strong ammonia, then rinse in clear water.

Yellow stains from sewing machine oil on *white* goods, can be removed by rubbing the spot with ammonia before washing with soap.

Equal parts of ammonia and turpentine will remove paint from clothing even if hard and dry. Saturate as often as necessary, then wash out in soap suds.

If a child is burned do not cover the burn with cotton or linty cloth, as all foreign matter has to be removed before the wound is dressed. Instead, cover all burnt places with an air-tight coating of white of egg until doctor arrives. It eases the pain.

A few drops of paregoric in water will attract all the ants on the premises. Put it into a shallow dish, and the ants will fall into it.

### LEAKING PIPES

A leak in the water pipe may be stopped temporarily till a plumber may be sent for by using a paste made of yellow soap and

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just a few drops of water. This has been known to stop a leak for several hours.

### TO AVOID PLUMBER'S BILLS

Once a month in the evening pour a cupful of kerosene down the sink; the next morning pour down two gallons of boiling water. The kerosene cuts any possible grease from the sides of the exhaust pipe and the boiling water dissolves and washes it down, thus preventing the pipe from being stopped up.

Remove the stains from the vinegar cruet by filling it with grated raw potato and allowing it to stand. Rinse with clear water.

### TO REMOVE A GLASS STOPPER

Pour a little oil around the stopper and place the bottle in a warm place for half an hour, then strike the stopper sharply on each side with a piece of wood or with the handle of a spoon.

### TO TAKE OUT MACHINE GREASE

Cold water, a tablespoonful of ammonia and soap will take out machine grease where other means would not answer on account of colors running.

### FOR SCORCHED LINEN

If you happen to scorch your linen, saturate a rag in peroxide of hydrogen and rub briskly. The stain will disappear as if by magic.

### TO CLEAN NICKEL

To clean nickel which looks very dull rub with wood alcohol. It will make it look like new.

### TO WASH BLANKETS AND FLANNELS

Draw your bath tub half full of cold water. Then slice up one bar of ivory soap, and when well dissolved add 14 large tablespoons of pulverized borax, put this into the water, then put in your blankets and let them remain all night. (They require no rubbing.) Next morning drain off that water, and rinse in three cold waters. Wring them out and hang in the sun. A splendid receipe.

### TO CLEAN WHITE FURNITURE

White enamel furniture can be cleaned nicely by dissolving one tablespoonful of baking soda in one pint of warm water. Saturate a soft cloth and wash quickly, polishing with a fresh cloth.

IODINE STAINS—Wash with alcohol, then rinse in soapy water.

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IRON RUST—Soak the stain thoroughly with lemon juice; sprinkle with salt and bleach for several hours in the sun.

MILDEW OR GRASS STAINS—Wet, cover with lemon and salt and place in sun or soak in lime water 2 hours and wash in cold water.

GRASS STAINS—Saturate the garment in kerosene, roll them up a few moments and then wash out in hot water.

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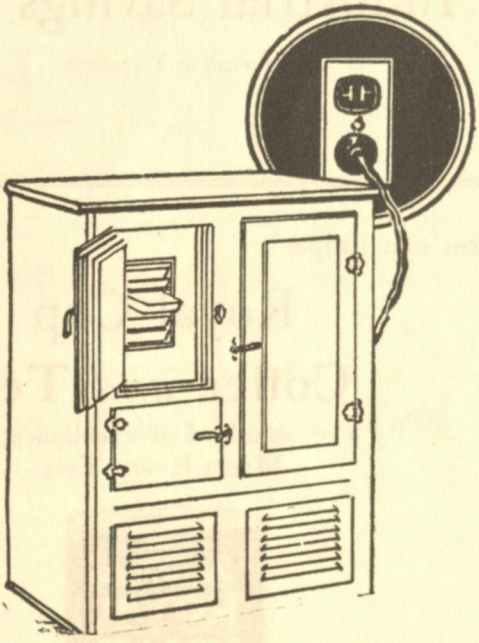

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